



# Spicy Scratch Chicken Soup

It's easier than it looks. I promise.

Prep Time: 20 minutes

Cook Time: 5 hours

Level of Difficulty: 

## Ingredients

- 1 whole Chicken (3-4.5 lbs), rinsed, neck & gizzards removed
- 1 cup fresh Ginger, diced into 1" pieces, unpeeled
- 3 Carrots, peeled, cut into thirds
- 3 stalks Celery, cut into thirds
- 1 bunch Cilantro Stems (save leaves for garnish)
- 1 stalk Lemongrass, leaves trimmed & base smashed
- 1 Yellow Onion
- 4 Lime Leaves
- 1/2 tablespoon Whole Peppercorns
- 1-3 Serrano Chilis, amount based on desired level of spice: 1 = mild spice, 2 = medium spice, 3 = spicy
- 1-3 tablespoons Sea Salt, to taste
- 1 Lime, juice only

Soup garnish:

- reserved Cilantro leaves
- 1/2 cup finely diced Red Onion
- 2 small Chilis, diced or sliced (Cherry Chili Peppers for mild spice or Jalapenos for more spice)



## Instructions

- Place the whole chicken in a large stockpot (we used an 8qt pot for a 4.12 lb chicken), and cover completely with cold water. Using medium-high heat, bring to a boil (takes approx 25-35 minutes).
- Once a boil is reached, add Ginger pieces to the Chicken and water, and reduce heat to medium. Simmer 1 hour.
- Add all remaining ingredients except for the Lime Juice, Sea Salt, and garnish ingredients. Simmer on Medium for 3 more hours.
- When done, remove the chicken from the stockpot and place on a platter. Allow the chicken to cool, and then separate the meat into a bowl. Shred it or create bite-size pieces as you do this. The chicken skin and bones can be discarded, or you can return them to the stock if you want to simmer your stock for longer.
- When ready, remove all vegetables and chicken pieces (if any) from the stockpot, and discard.
- Strain chicken broth into a large bowl using a fine-mesh strainer.
- Return the strained broth to the stockpot over low heat. Stir in the Lime Juice and season with Sea Salt to taste (we used 2 tablespoons Sea Salt).
- Season the reserved chicken meat to taste (we used 1 tablespoon Sea Salt & cracked Black Pepper.)
- When ready to serve, place chicken meat and desired garnishes into a bowl. Ladle the warm chicken broth over, and serve.
- Store remaining chicken broth in fridge in small jars for up to 3 days. Freeze for up to 3 months.