

Cock-a-Teekie Soup
makes at least 12 servings
use large haggis pot

Ingredients

- 7-8 lbs. chicken drum sticks, bone in, skin on
- 10 cups water or enough to cover chicken
- 1 sweet onion, chopped
- 2 cups barley
- 2 (10.5 oz) cans condensed chicken broth
or 32 oz. regular chicken broth
- 6 leeks, sliced, removing dark green leaves
- 2 bags carrots, peeled and sliced
- 1 tblspn fresh thyme, chopped
- 4 cloves garlic
- 8 small bite-size prunes
- 1 tblspn fresh parsley, chopped
- Plenty of salt and ground black pepper
- 1 flat can anchovies, minced

Directions

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Directions

1. In a large pot over high heat, combine the chicken, water, onion, garlic, and barley. Bring to a boil, reduce heat to low and simmer 1 hour.
2. Remove chicken, discard the bones and skin, cut meat into bite size pieces (it may come off the bone in sufficiently small pieces), and return to the pot.
3. Add the chicken broth, leeks, celery, carrots, thyme, parsley, anchovies, lots of salt, plenty of ground pepper. Simmer for 1 hour with lid off to reduce broth. Make sure vegetables are tender.
4. May need to add some additional hot water to cover all ingredients.
5. Add pumkins for the final 15 minutes of simmering.