



## Soups



### **Carter's Grandma's Chamachowy Noodles**

**Ingredients:** package of thick noodles, 2 large cans of chicken broth, 2 large cans of cream of chicken, small can of cream of onion

**Directions:** Boil until desired tenderness [can use broth to add flavor when boiling.] Do not drain. Add 1 or 2 large cans of cream of chicken and ½ can of cream of onion. Add salt and pepper and let simmer.

**Special Notes:** Enjoy. My family's passed down recipe!

### **Olivia's Corn Chowder**

**Ingredients:** 2 cups corn, 2 slices side pork or more, 2 onions (diced), 4 potatoes, 2 tomatoes, 1 t salt & pepper (each) 2 t butter, 1 cup water

**Directions:** Cut pork in small dices and fry out fat in soup kettle. Add onions and potatoes, peeled and diced. Add tomatoes. Add salt and pepper, and water, simmer 20 minutes. Add corn and cook 10 minutes. Add milk but don't let boil. May thicken with a little corn starch and with water.

**Special Notes:** May used canned tomatoes.

### **Nolen's Mom's Corn Chowder**

**Ingredients:** 10 oz. of frozen corn, 3 cups of peeled cubed potatoes, ½ cup chopped onion, 2 T chicken bouillon or 2 cans of chicken broth, 1 ¾ cups of skim or ½ % milk, 1 T margarine, 2 T flour

**Directions:** Boil diced potatoes in 2-3 cups of water with onion and bouillon or broth. (Just until tender not too soft.) Stir in 1 ½ cups of the milk and margarine and corn, heat to boiling. In separate bowl combine ¼ cups of milk with flour. Stir milk /flour mixture into potato corn mixture, continue to cook and stir over med. high heat. (After 1 minute, it should have thickened. If not ... mix more milk and flour and stir until desired consistency.) Careful not to cook too long or potatoes will mash. (for those who like more liquid just add more hot water with bouillon or a can of broth.)

**Special Notes:** Serve hot with shredded cheddar, bacon bits, and chopped green onion or chives on top and crusty Italian bread on the side. Enjoy!

### **George's Mom's Famous Clam Chowder**

**Ingredients:** ½ tbsp butter, 1 cup onion minced, 1 med. garlic clove, minced, 1 T all purpose flour, 1 can of clams (6 ½ oz), 1 cup bottled clam juice, 1 ½ cups Half and Half, ¼ T white pepper, 2 medium potatoes, boiled, peeled + diced, 1 T of the following blend: 4 t oregano, 4 t dry parsley, 2 t marjoram, 2 t thyme, 4 t basil, 2 t tarragon, 1 T all purpose flour (use a crushing mortar to blend and store in a zip lock storage bag)

**Directions:** Drain clams and reserve juice. In a stock pot, bring clam juice, potatoes, and bay leaves to a boil. Reduce heat and simmer until potatoes are tender. In a separate, heavy bottomed kettle, sauté bacon, butter, onion, oregano, and parsley over low heat. Do not allow to brown. Add flour to make a roux and continue to cook for several minutes. Add the hot clam stock through a strainer, a cup at a time, and whisk until smooth. Add the remaining potatoes, clams, and stock and bring to a simmer. Add the milk or half & half, black pepper, and return to a simmer. Add salt, if needed. Serve at once with oyster crackers.



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### **Austin's Mom's Homemade Chicken Noodle Soup**

**Ingredients:** ½ cup celery, ½ cup onions, 8 cups water, 4 pounds chicken, 2 to 3 eggs, flour, onions

**Directions:** Stew chicken for about ½ hour. To make homemade noodles: Break 2 or 3 eggs and add flour until thick. Roll out flour and cut into stripes. Let sit. Remove chicken from broth and let cool until you peel from bone. Add celery and onions to broth and bring to boil. Add noodles to broth once it is boiling, also add chicken pieces back to broth. Add chicken base for more taste. Let boil about 10 min. Ready to serve when noodles are done. Salt and pepper to taste!

### **Brittany's Mom's Mexican Soup**

**Ingredients:** 1lb of ground beef, 1lb steak, 1lb of chopped onions, 1lb of carrots cut, 1lb of celery chopped, 1lb of red onions, 1 can of tomato soup, 1 tsp of salt, 1 tsp of pepper, 4 cloves of garlic minced, 2 cans Rotel (med)

**Directions:** Brown the meat in big full pan. Add Montreal seasoning. In 1 medium pot with ½ gallon of water add salt and olive oil to water. Boil. Add potatoes, carrots, add meat celery and onions to pot after browned to cook for 40 minutes. Add seasonings accordingly.

**Special Notes:** The best soup for an inside day!

### **Lauren's Dad's Japanese Soup**

**Ingredients:** 4 cups homemade chicken stock, 4 T dry sherry, 2 T soy sauce, *garnishes:* 4 mushrooms—thinly sliced, 1 green onion—finely chopped, 1/2 carrot—shredded

**Directions:** In large sauce pan bring chicken stock to a simmer. Stir in sherry and soy sauce. Simmer several minutes. Arrange your choice of garnishes in small bowls to pass at the table. Ladle broth into soup bowls and serve.

**Special Notes:** This is the greatest soup you could ever have. I always have it in Florida when I visit. I go to a Japanese restaurant and it is a delicious appetizer.