

*April 29, 2014*

## CHICKEN LIME AND GARLIC SOUP

- 1 left-over roast chicken, about 4 pounds, carcass and meat
- 1 bunch cilantro, plus more for serving
- 14 cloves garlic
- 2 onions
- 3 stalks celery, roughly chopped
- 6 carrots
- bay leaf
- tablespoon black peppercorns
- 1 cup corn kernels, 2 ears
- Juice of 4 limes
- Flaky sea salt and cracked black pepper

### *FOR SERVING*

- radish, thinly sliced
- jalapeño, thinly sliced
- cilantro
- avocado
- corn or flour tortilla
- cooked white rice (or brown if you're feeling healthy)

Place chicken in a large soup pot and fill with enough water to cover by about 2 inches. Add cilantro, 10 cloves garlic, 1 onion cut in half, celery, 2 carrots roughly chopped, bay leaf and peppercorns. Set over high heat and bring to a boil.

Reduce heat and simmer about 1 hour. Remove from heat, strain, discard solids and set carcass aside. Let carcass cool slightly. Pull meat off bones and return meat to soup pot. Chop and add remaining 4 carrots and corn. Finely chop remaining onion and garlic cloves and add to pot. Return soup to a boil and cook until vegetables are tender. Stir in fresh lime juice and season with salt and pepper.

Serve with desired accouterment - see list for favorite suggestions.