

Recipe: **Grandma's Maryland Chicken Corn Soup**

My mom and Grandmother made this soup every summer with Maryland Eastern Shore Sweet Corn. I make a bunch to freeze for the Fall. Don't skimp and use frozen corn. It is not the same – you need the fresh corn “milk” that comes out when you cut it from the cob.

Ingredients:

6 lbs. whole chicken or the equivalent in chicken parts
3 quarts cold water (or more - fill your soup pot to the top)
1 large yellow onion - sliced
5 celery stalks with leaves cut into chunks
4 large carrots cut into chunks
2 bay leaves
1 dozen large ears of fresh sweet corn on the cob (or more)
salt & ground black pepper to taste (add at the end)

Over medium heat, boil the chicken, onion, celery, carrots and bay leaves in a large soup pot for 4-5 hours, adding more water as the broth reduces. Do not add water during the last hour. Boil until chicken is very tender.

Remove the chicken from the pot. Strain liquid through a strainer and discard vegetables and bay leaves, leaving a nice rich broth.

Refrigerate chicken and broth. I usually refrigerate overnight, but you don't have to. When fat solidifies on the surface of the broth, remove from refrigerator and remove fat.

Remove the chicken meat from the bones and cut into bite-sized pieces. Remove corn from cobs by splitting kernels lengthwise with a sharp knife and scraping corn from cob making sure you scoop up all of the “milk” along with the kernels.

Combine broth, chicken and corn in a large pot over medium heat and bring to a boil. Add salt and black pepper to taste.

Reduce heat and simmer until corn is tender, 10 to 15 minutes.

Yield: 2.5 quarts of soup, but I always make much more.
This is a very easy recipe to increase.

* Serve with Maryland Beaten Biscuits - if you can find them!

