

CopyCat Carrabba's Italian Grill Mama Mandola's Chicken Soup

Ingredients

5 celery ribs
4 medium carrots, peeled
1 large yellow onion
2 medium potatoes, peeled
1 large green bell pepper
1 can (14 ounce size) imported Italian plum tomatoes
5 pounds hen, washed and cut into 8 pieces
1/2 cup chopped fresh Italian parsley
2 cloves garlic, finely chopped
6 quarts water
salt and freshly ground black pepper

Directions

Dice celery, carrots, onion, potatoes and bell pepper into 1/4-inch pieces. Chop tomatoes; reserve all juice. Place vegetables, tomatoes with their juice, chicken pieces, parsley and garlic in a 10-quart stockpot. Add water. Season with salt and pepper.

Slowly bring soup to a boil over low heat. Skim off foam that rises to the surface; may have to skim 2 or 3 times.

Partially cover pot and simmer 2 hours. When soup is finished, remove chicken pieces with a slotted spoon. Let cool.

Meanwhile, mash vegetables in the bottom of the pot with the back side of a large cooking spoon or a potato masher.

When chicken has cooled enough to handle, remove skin and bones and return meat to soup.