

Chicken Mac-n-Cheese Soup
Courtesy of Sue Stultz
Bethel 34, Sheridan

3 Bone-in Chicken Breasts with skin
1 large Onion cut into 1 inch pieces
2 medium Carrots cut into 1 inch pieces
1 Stalk Celery, cleaned and cut into 1 inch pieces
2 teaspoons Dried Thyme
½ teaspoon Red Pepper Flakes
1 teaspoon Salt
1 teaspoon Pepper

In a large pot, place all of the above and cover with water. Set the pot on medium-high heat and bring to a boil. Reduce to a simmer until done, approximately 30 minutes depending on the size of the chicken breasts. Once chicken is done, remove from the pot to a plate to cool. Strain the stock, reserving the liquid and discarding the vegetables. Shred chicken.

1, 8 ounce box Elbow Macaroni
1, 2 pound box Velveeta Cheese cut into 1 inch cubes
1 pound Fontana Cheese cut into 1 inch cubes
1 cup Cheddar Jack Cheese, shredded
1, 8 ounce package of Cream Cheese cut into 1 inch cubes
¼ cup Butter cut into pieces
2 cups Cream or Half-n-Half
Fresh Chives for garnish

Cook pasta according to directions and drain. Do Not Rinse! Return pasta to a large soup pot. On medium heat add cheeses, butter and 1 cup of the cream. Stir until cheeses are melted. Add more cream if necessary to aid in melting. Keep in mind that it will thin out. Add shredded chicken and stir to incorporate. Add reserved stock, one cup at a time until soup is the consistency of oil.

Cook for 10 minutes, ladle into bowls and garnish with fresh chopped chives.

Bon Appetite!