

## Ken's version Guinness French Onion SOUP



*Another fine recipe with no hint of its origin. Guinness French Onion Soup is a rich and beefy soup loaded with onion, enhanced with the flavor of Guinness Stout, and topped with toasted Bread and White Cheddar Cheese.*

### INGREDIENTS:

- 4 tbsps. - Butter divided [\*] 4 lbs. - Onions (sliced)
- 2 Cloves Garlic (chopped) [\*] 1 tbsp. Thyme (chopped)
- 1/2 - cup - Flour [\*] 3 cups - Guinness Stout
- 3 cups - Beef or Vegetable Broth
- 2 tbsps. - Worcestershire Sauce [\*] 1 tbsp. - Grainy Mustard
- 2 - Bay Leaves [\*] Salt & Ground Black Pepper to taste
- 4 1/2 thick slices of day-old Bread (toasted)
- 1 cup - White Cheddar Cheese (shredded)

### DIRECTIONS:

- 1.) Melt 2 tbsps. Butter in a large saucepan over medium heat, add Onions and cook until completely caramelized and golden Brown, about 1 hour, mixing every 10-15 minutes. Add water or Guinness to deglaze the pan as needed to prevent burning.
- 2.) Add to the saucepan, Garlic & Thyme, cook until fragrant, about a minute, add 2 tbsps. Butter, let it melt, mix in Flour, and let it cook 2 - 4 minutes. Add Stout and deglaze the saucepan.
- 3.) Add Broth, Worcestershire Sauce, Grainy Mustard, Bay Leaves, and Salt & Ground Black Pepper. Bring to a boil, reduce heat and simmer for 30 minutes.
- 4.) Ladle the soup into oven-proof bowls on a baking sheet, top with the toasted Bread and White Cheddar Cheese. Broil until Cheese melts, about 1 - 3 minutes.

## Ken's Chicken Noodle Soup with Dumplings



*My mom used to make this soup, but no recipe of hers survived. This is my version of a Pillsbury recipe. This Chicken Dumpling Soup is perfect for an easy weeknight meal or a big batch to share with friends.*

### INGREDIENTS:

- 1 16oz. bag - Noodles
- 1 16.3oz. can - Pillsbury Grands Refrigerated buttermilk biscuits or Your choice.
- 8 cups - Chicken broth (low-fat, low-Salt)
- 1 cup - Sweet Medium Onion (chopped)
- 1 cup - Celery (chopped)
- 1 cup - Carrots (chopped)
- 1 tbsp. - Fresh Chives (chopped)
- 2 12.5oz. cans - Chunk Chicken Breast (shredded)
- 1 tbsp. Fresh Parsley (chopped) for garnish.

### DIRECTIONS:

- 1.) Bring 2 quarts of water to a boil. Add noodles and cook 5 minutes. Drain and set aside. Lightly Salt while cooking.
- 2.) Sauté in Butter or Margerine, Celery, Onions, and Carrots in a 4qt. Dutch Oven Till tender. (do not season) Add cooked Noodles, broth, and Chicken to sautéed vegetables. Bring to a boil, cut each Biscuit into quarters. Dip Biscuits into Egg, coating on all sides, drop into boiling soup.
- 3.) Cook uncovered for 10 minutes. (Soup must be at a medium boil) Cover, cook 10 minutes longer or until dumplings are light and fluffy. Ladle soup into bowls, top each with dumplings. Sprinkle with Parsley.

## Cousin Jean Croy's Potato Soup



This is Jean Croy's original recipe, which I was fortunate to have enjoyed at their kitchen table. Jean was the wife of my 1<sup>st</sup> cousin Donald "Pete" Croy. Jean's Potato Soup had no rivels.

### INGREDIENTS:

- 6 medium - Potatoes (4 cups, more or less)
- 1 cup - Celery (chopped include leaves)
- 1 cup - Onion (chopped)
- 4 cups - Milk [\*] 2 tbsps. - Butter [\*] 1 tsp. - Salt
- 1/2 tsp. - Black Ground Pepper
- 1/2 cup. - Velveeta Cheese (shredded)
- 1/2 tsp. - Colba Cheese (shredded)

### DIRECTIONS:

- 1.) Peel and cube potatoes, put in 3 or 4 qt. Saucepan along with Onions & Celery.
- 2.) Add water but do not quite cover vegetables. Bring to a boil, lower heat, cover, and simmer 25 minutes, or until all vegetables are tender.
- 3.) Using a potato masher, coarsely crush the potatoes, but do not mash them, you want chunks left. Add Milk (thin to desired thickness - not soupy), Butter, Cheeses, Salt & Pepper.

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## Ken's Chicken Noodle & Cornbread Soup



Chicken and Cornbread is a match made in heaven. There are many recipe combinations. This is a quick and easy version of Chicken Noodle Cornbread Soup. Of course, the origin of the original recipe is unknown.

### INGREDIENTS:

- 1/2 8oz. bag - Inn Maid "Kluski" Egg Noodles
- 1 cup - Vidalia Onion (finely chopped)
- 1 cup - Celery (finely chopped)
- 1 cup - Carrots (chopped)
- 1 cup - Pepperidge Farm Cornbread Stuffing.
- 1 (12.5oz.) can - Chunk Chicken Breast
- 7 cups - Low-Sodium Chicken Broth

### DIRECTIONS:

- 1.) Bring 2 quarts of water to a boil. Add noodles and cook 5 minutes. Drain and set aside. Shred the Chunk Chicken Breast. Set it aside.
- 2.) Sauté Carrots, Celery, and Onion in a 4 - 6 qt. saucepan till tender. 2 - 3 minutes. Add 1 cup Chicken Broth, bring to a boil and remove from heat. Add 1 cup Cornbread Stuffing and mix lightly. Let stand 5 minutes.
- 3.) Add 6 cups Chicken Broth, cooked Noodles, add Shredded Chicken Breast, bring to a boil, then reduce heat and simmer for 25 minutes.

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