

Chicken Broth

Put in a stew pan a fowl, 3 pints of water, 2 teaspoons of rice, 1 teaspoon of salt, a little pepper, and a small onion – or 2 ounces of mixed vegetables. Boil the whole gently for one hour. (If an old fowl, simmer for two hours adding one more pint of water.)

Skim off the fat and serve.

A light mutton broth may be made in the same way by using 1 ½ pounds mutton—neck if convenient.



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