



prep: 10 mins | cook: 50 mins | total: 1 hour

Ingredients:

- 2 ½ lb. whole chicken, cut into parts
- 4 cups water
- 1 medium carrot, sliced
- 1 stalk celery, sliced
- ½ cup barley
- 2 teaspoons chicken bouillon
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 bay leaf
- 1 ½ cups leeks, with tops (sliced and cleaned very well)

Instructions:

1. Heat all ingredients except leeks to a boil in large stockpot or Dutch oven; reduce heat, cover and simmer 30 minutes.
2. Add leeks and bring back to a boil; reduce heat.
3. Cover and simmer until thickest pieces of chicken are done, about 15 minutes; remove chicken from broth and cool slightly; remove chicken from bones and skin.
4. Skim fat from broth and remove bay leaf.
5. Cut chicken into 1 inch pieces and return to broth.
6. Heat about 5 minutes; serve.