

large pot, bring to a boil. Reduce heat and simmer until corn is tender, 10 to 15 minutes.
4. Chop chicken meat and add to soup.
5. Combine (C) and form rivels by rubbing dough between hands over pot. Cook 5 minutes or until rivels float to surface.
6. Add (D) and serve.

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Soup/Chicken Corn

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- A: 6# chicken, cut into pieces
3qt water
3 onions, minced
1C celery, chopped
2T salt
1 1/4t nutmeg
pepper
- B: 10 ears fresh corn
- C: 1 egg, beaten
1C flour
milk to soften
- D: 2 eggs, hard-boiled and chopped
1. Combine (A) in a large pot over medium heat. Bring to a boil, then reduce heat and simmer 2 hours, adding water as needed, until chicken is very tender.
 2. Remove the chicken from the soup. Refrigerate chicken and soup until fat congeals. Remove fat from soup.
 3. Prepare (B) by cutting corn from cob, add to soup in

