

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Restorative Chicken Soup with Ginger

Yield: 8 servings

### Ingredients

- 1 whole organic chicken (4 1/2 pounds), cut into 8 pieces with the backbone, plus 8 extra wings (1 1/2 pounds)
- 4 large sprigs parsley
- 2 large sprigs thyme
- 2 bay leaf
- 1 tablespoon kosher salt, plus more for seasoning
- 1/2 teaspoon black peppercorns, plus freshly ground black pepper for seasoning
- 1 small onion, diced (1 cup)
- 2 carrots, peeled and cut into 1/4-inch rounds (1 cup)
- 2 stalk celery, cut crosswise into 1/4-inch slices (1/2 cup)
- One 2-inch piece ginger, sliced into matchsticks
- 4 cups sliced shiitake mushrooms – reserve stems for broth
- 3 tablespoons soy sauce
- 1/4 teaspoon cayenne pepper
- 3 heads baby Bok Choy, thinly sliced

### Method

1. Fill a large pot with 14 cups water, chicken pieces, backbone, wings, parsley, thyme, bay leaf, salt, peppercorns, and shiitake stems. Bring to a boil. Skim foam, reduce heat, and gently simmer for 25 minutes. Remove chicken (except wings); continue simmering while you discard skin and remove meat from bones. Cover meat and refrigerate; return bones to pot and simmer 3 1/2 hours more.
2. Strain broth through a fine-mesh sieve and discard solids, including bones and wings. Skim fat and transfer broth to a clean pot. Add onions, carrots, celery, ginger, mushrooms, and soy sauce. Bring to a boil, reduce heat, and simmer until vegetables are very tender, 25 minutes. In the last 3 minutes of cooking, stir in the Bok Choy.
3. Shred reserved chicken into 3 cups of bite-size pieces. Add to broth, along with cayenne and lemon juice. Heat through, about 2 minutes. Season with salt and pepper; serve.