



The Historic Village

at Allaire

COCK-A-LEEKIE SOUP

1 3 1/2 LB. FRYING CHICKEN CUT INTO 8 SERVING PIECES

1 LB. BEEF SHANKS, SAWED INTO 1' CUBES

6 CUPS CHICKEN STOCK

3 SLICES THICK – CUT BACON DICED

1 TBLSP DRIED THYME

1 BAY LEAF

3/4 CUP PEARL BARLEY

1 1/2 CUPS RINSED AND CHOPPED LEEKS (WHITE PART)

SALT AND PEPPER TO TASTE

GARNISH: 2 TBLSPS. CHOPPED PARSLEY

HEAT AN 8 QT STOVE-TOP CASSEROLE AND BRING ALL INGREDIENTS EXCEPT THE BARLEY, LEEKS, SALT, PEPPER AND PARSLEY TO A BOIL. COVER AND SIMMER 30 MINUTES.

IN THE MEANTIME, BOIL THE BARLEY IN 1 1/2 CUPS WATER FOR 10 MINUTES. DRAIN AND SET ASIDE.

REMOVE THE CHICKEN FROM THE POT, COOL AND DEBONE. SET THE CHICKEN ASIDE. ADD THE LEEKS TO THE POT ALONG WITH THE DRAINED BARLEY. SIMMER FOR 15 MINUTES. REMOVE THE BEEF SHANKS AND DEBONE. CHOP THE MEAT COARSELY AND ADD THE BEEF AND CHICKEN TO THE POT RESTORE THE HEAT AND SIMMER, COVERED, FOR 5 MINUTES.

ADD SALT AND PEPPER TO TASTE. GARNISH WITH PARSLEY AND SERVE.

Compliments of the Food Ways Guild in the Historic Village at Allaire