

Heritage Recipes

You can share old family recipes and traditions

Heaven's Chicken Soup

From Jacqueline

I was living on a mountain near Tulsa Oklahoma, and was a hostess kinda. When people came up to visit the place I would fix soup. One day I did know how I could change it up so I just starting pour in things, and it was so very good.

Heaven's Chicken Soup

whole chicken, boil it
One onion cut in large pieces.
1 16 oz can pinto beans.
1 10 oz can Ro-tel green peppers and tomatoes.
4 fresh corn on the cob, de-cobbed
3 lg. potatoes diced.
2 large carrot chopped.
1/8 c of cumin
1/8 c of garlic power
1 tablespoon sea salt
1/4 tsp pepper

When chicken is done, leave broth in quart pot, and de-skin chicken, and de-bone and dices mean of chicken add all other ingredients, cook for 1 1/2 hours, let rest and seve hot. Taste and see if it needs more of each spice as you desire, pray and thank the Lord and eat, you can serve this with hot corn bread and butter.

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editor@heritagerecipes.com

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