

## Grandma's Chicken Noodle Soup

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*allrecipes.com*

12 SERVINGS

### INGREDIENTS

- 2 1/2 cups wide egg noodles
- 1 teaspoon vegetable oil
- 12 cups chicken broth
- 1 1/2 tablespoons salt
- 1 teaspoon poultry seasoning
- 1 cup chopped celery
- 1 cup chopped onion
- 1/3 cup cornstarch
- 1/4 cup water
- 3 cups diced, cooked chicken meat

### PREPARATION

- Bring a large pot of lightly salted water to a boil. Add egg noodles and oil, and boil for 8 minutes, or until tender. Drain, and rinse under cool running water.
- In a large saucepan or Dutch oven, combine broth, salt, and poultry seasoning. Bring to a boil. Stir in celery and onion. Reduce heat, cover, and simmer 15 minutes.
- In a small bowl, mix cornstarch and water together until cornstarch is completely dissolved. Gradually add to soup, stirring constantly. Stir in noodles and chicken, and heat through.