

Chicken Noodle Soup

1 whole chicken with skin, bones, etc
20 c. water
2 leeks, chopped
6 carrots, sliced
6 stalks celery, sliced
2 tbsp garlic, minced
1 tsp tarragon
1 tsp thyme
1 tsp rosemary
1/4 c. madeira wine
salt and pepper to taste
1 lb. noodles

Place chicken, vegetables and herbs in large pot with enough water to cover everything by at least 3 inches. Bring to a boil, then reduce heat to simmer for approximately 3 hours. Add more water as necessary to keep 3 inches above contents. After 3 hours remove chicken from pot. Allow chicken to cool, then remove meat from bones, tearing into small quarter-sized pieces. Place chicken back in pot, add madiera and season with salt and pepper. Return to a boil and add noodles. Continue boiling until noodles are soft.