

TIM FARMER'S COUNTRY KITCHEN

CHICKEN MUSHROOM ORZO SOUP

*4 bone-in chicken thighs
8 cups chicken stock
2 celery sticks, chopped
2 leek bulbs, chopped
3/4 cup carrots, chopped
2 small fennel bulbs, chopped
1 cup shiitake mushrooms,
chopped
Tellicherry pepper
2 cups water
Juice from 1 lemon
2 chicken bouillon cubes
Fresh Basil, Thyme, Bay Leaves
1 teaspoon basil
Salt
1 1/2 tablespoons anise liqueur
1 cup orzo pasta*



In large pot, add chicken broth and chicken thighs. Boil on low until chicken is cooked through. Removed thighs, peel of skin and remove bones. Cut up meat and add back to pot.

In separate pan, cook vegetables until soft. Once cooked, add to stock with chicken and rest of ingredients (except orzo). Simmer for 25 minutes. In last 8 minutes, add orzo and cook until soft.