



## COCK-A-LEEKIE SOUP

### Ingredients:

12 prunes soaked overnight (optional)

1lb leeks, trimmed and sliced

2.5lbs oven-ready fresh chicken

2 pints water

2 chicken stock cubes

Bouquet garni (or other similar spice combination)

Salt and freshly ground black pepper

Cornflour to thicken (if necessary)

Chopped parsley to garnish

### Timing:

Preparation time: 25 mins

Cooking time: 1 hour 30 mins

Dissolve the stock cubes in the water and add to a large pan with the bouquet garni, chicken and leeks.

Bring the mixture to the boil and remove any scum from the surface with a slotted spoon.

Reduce the heat under the pot and simmer very gently for 1-1.5 hours until the chicken is tender.

Remove the chicken from the pan, skin it and cut the meat into neat portions. Return to the pan.

If you are using prunes in this soup, add them now and simmer for an additional 20 minutes.

Thicken with a little cornflour mixed to a cream with water and add the parsley.

The flavour of this Cock-A-Leekie soup greatly improves if this dish is made the night before it is required.