



A Recipe from Knowgluten.me

Homemade Gluten Free Alphabet Soup

Ingredients:

- 6 chicken wings
- 1 onion, peeled and quartered
- 2 celery stalks with leaves, chopped into about 4 pieces each
- 2 garlic cloves, peeled
- 1 thumb sized piece of ginger, peeled
- 6 cups water
- Salt to taste (after cooking)

Directions:

1. Add all ingredients except salt to a large saucepan or soup pot and bring to a boil.
2. Simmer covered at least 2 hours (or on low up to 6 hours).
3. Strain out chicken wings and vegetables and discard.
4. Add salt.
5. Serve. (To add gluten free alphabet noodles, cook noodles separately to desired tenderness before adding)