



## Cock-a-leekie soup

INGREDIENTS - serves 4

6 chicken drumsticks or 4 thighs on the bone  
1 litre water  
1 chopped onion  
2 large leeks with green tops, sliced  
2 carrots, sliced  
16 stoned prunes  
2 sprigs thyme  
2 bay leaves  
4 black pepper corns  
1 clove  
Salt, pepper

### METHOD

- Place chicken into a saucepan, cover with water, add the bay leaves, bring to boil and simmer 1 hour
- Add the vegetables, prunes, make a bouquet garni of the thyme, clove, black pepper corns and season. Simmer for 30 mins
- Remove the herbs and chicken and discard the bones. Put the meat back into the soup. Serve with crusty bread.

