

## Chicken & Corn Soup

1. 2lbs Diiced or chopped Chicken
2. 5 cups of water
3. 1 medium chopped red onion
4. 1/2 cup chopped celery
5. 1 small tin of creamed corn
6. salt & pepper to taste
7. 1 cup of plain flour
8. 1 beaten egg
9. 1/4 cup of milk



1. Simmer chicken in boiling water, carefully removing ALL bones and skin
2. Strain and return to saucepan, adding the onions, celery and creamed corn.
3. Simmer until the vegetables are tender but not too soft
4. Mix the flour, egg and milk well with a fork
5. Add mixture to saucepan , stirring until dissolved
6. Add back the chicken meat
7. Bring back to the boil then cover and simmer for 10 minutes

Servers 3 or 4