



## CS Cock a Leekie Soup

**Source:** adapted from *allrecipes*  
Bob and Robin Young, Boise, ID *The Captains Shack*

**Prep:** 10 mins      **Cook:** 1 hr 30 mins      **Total:** 1 hr 40 mins      **Servings:** 12

**Yield:** 12 servings      **PDF:** CS-Cock-a-Leekie-Soup      Nov 2020

**Note:** Traditional Scots soup of chicken and leeks. One pound of potatoes, peeled and cubed, could be substituted for the barley, if desired.

### Ingredients:

4 lbs Chicken Thighs, bone in and skin on  
10 c Water  
1 Onion, chopped  
 $\frac{1}{3}$  c Barley or Brown Rice  
10 $\frac{1}{2}$  oz Chicken Stock  
7 med Leeks, sliced including greens  
2 stalks Celery, thick sliced  
2 sprigs fresh Thyme, chopped  
1 T fresh Parsley, chopped  
1 t Celtic Sea Salt  
 $\frac{1}{2}$  t fresh ground Tellicherry Black Pepper

### Directions:

In a large pot over high heat, combine the chicken, water, onion and barley (or rice). Bring to a boil, reduce heat to low and simmer for 1 hour. Remove chicken and discard the bones. Reserve the skin. Chop the meat into bite sized pieces and return to the pot.

Add the chicken stock, leeks, celery, thyme, parsley, salt and pepper. Simmer for 30 more minutes or until all vegetables are tender.

Dry the skin and fry until crispy, brown. Cool. Cut into crouton sizes.

Place the soup in bowls and sprinkle the top with the skin croutons.