

# Cock-a-Leekie Soup

(from the Loch Lomond Trio)

## Ingredients

- Stock:  
3 pints (6 cups) of chicken broth or chicken bone broth (this has a richer flavor)  
OR 3 pints of water and 4 chicken bouillon cubes or other condensed chicken stock
- 1 chicken breast
- 1/2 cup white rice, washed
- 2-3 leeks
- 1/2 teaspoon dried thyme
- 1 bay leaf, optional
- 2 carrots, sliced, optional
- Salt and pepper



## Instructions

1. In a pot, make the stock by adding the chicken broth or water and chicken bouillon, then heat and stir to dissolve the bouillon.
2. Next, add the chicken breast and cook for 30 minutes or until the chicken is tender. Remove the chicken from the pot and shred it.
3. Meanwhile, add the washed rice (and carrots and bay leaf, if using.) Chop the white part of the leeks and add this to the pot. Cook for about one more hour, until the rice and carrots are tender.
4. Add the shredded chicken back to the pot. Add salt and pepper to taste and remove the bay leaf. Serve hot, ladled into bowls.

Serves about 4 hungry Scotsmen!