Midnight Whiskey Chicken Soup

http://butcherblockco.com/blog/whiskey-chicken-soup/

Recipe courtesy of Sarah Weber

- 1 roasted chicken (or a few chicken breasts, really whatever chicken you have on-hand)
- 2 quarts chicken broth
- 4 large carrots
- 2 small onions, diced
- 1 ½ cups whiskey
- Rosemary
- Thyme

Throw your onions in a stockpot over medium heat, then cover with a few splashes of whiskey and a drizzle of olive oil. Leave this uncovered as you prep the rest of your ingredients, adding more whiskey as it cooks off. This is going to imbue your onions with a lot of really good, deep flavor and add richness to your soup's broth.

My friend Claire recently showed me this method, and I thought I'd try it out on my carrots. I tried to do quarter-to-half inch pieces. I ended up with something a bit bigger than expected, which is ok. New techniques often seem awkward until you've tried them enough times to really get them right.

Set your carrots aside, and get to your chicken. My favorite trick is to use a pre-cooked rotisserie chicken from the grocery store. If you have frozen chicken in your freezer, fantastic! Thaw them and dice them up. If you have leftover chicken from a previous meal, dice it up. If you have a whole chicken, strip the skin, remove the bones, and dice the meat up.

Throw your carrots and chicken into your stockpot, add about half your broth, and season. I am really loving Penzeys French Thyme in everything I make right now, and rosemary is a great poultry herb, so start from there. If your chicken was already cooked, feel free to taste your soup - add salt and pepper, maybe a drizzle of olive oil, maybe some ground chipotle pepper for some kick. If your chicken is raw, let your soup cook at least an hour before you taste (and check the chicken before you taste - raw chicken is the most terrifying kitchen thing).

Cover your pot and leave it at a simmer or slow boil for an hour or so, then add the rest of your broth and continue to taste and season. Let that simmer awhile, and voila! Soup!