



That Good Navy Chow!



CHICKEN RICE SOUP

Portion: 1 cup (approx. 8 ounces)

100 Portions

Ingredients

Onions, chopped	2 pounds, 12 ounces (½ gallon)
Celery, diced	2 pounds (½ gallon)
Rice, uncooked, washed	1 pound, 8 ounces (1½ pints)
Chicken Stock	(7 gallons)
Chicken fat, melted	1 pound, 8 ounces (1½ pints)
Flour	12 ounces (1½ pints)
Salt	4 ounces (½ cup)
Pepper	¼ ounce (¾ tablespoon)
Chicken, cooked, diced	2 pounds, 8 ounces (½ gallon)

Add onions, celery and rice to stock.

Heat to a boiling temperature. Let simmer 20 to 30 minutes or until rice is cooked.

Blend together fat and flour. Stir into soup.

Add salt, pepper and chicken. Cook 15 minutes or until thickened.

Source: The Cookbook of the United States Navy, Revised 1944