

Comfy Cozy Pheasant/Chukar Soup

10 Cups water
10 Chicken Bouillon cubes
1/8 tsp crushed red pepper flakes
salt and pepper to taste
2 stalks of celery, diced
1 cup of baby carrots (optional)
6 1/2 cups uncooked wide egg noodles
3 cans (10 3/4 ounces each) condensed cream of chicken soup, undiluted
3 Cups cubed cooked pheasant or chukar
1 Cup (8 ounces) sour cream
Minced fresh parsley

In a large saucepan, bring water, bouillon, seasonings, celery and carrots to a boil. Add noodles; cook, uncovered, until tender, about 10 minutes. Check carrots to make sure they are at your desired doneness. Do not drain. Add soup and pheasant/chukar; heat through. Remove from heat; stir in sour cream (Very important not to boil sour cream). Sprinkle with parsley. Read on for the Cook's notes!

Yields 10-12 servings.

Cooks feel free to add/subtract to this recipe...I like to use the "Grandma Egg Noodles" and I also add some celery seed and a little onion to taste...and I also occasionally add approx. one teaspoon of fresh minced garlic. The ingredients are limitless!