



Homemade Chicken Soup

[Full Step-by-Step Guide on the Blog](#)

This thick, hearty chicken soup is made from roasted chicken, fresh vegetables, and homemade stock. Perfect for canning or enjoying fresh.

Ingredients

- 16 cups chicken stock
- 3 cups diced cooked chicken (about 1 3-lb chicken)
- 1 ½ cups diced celery (about 2 stalks)

- 1 ½ cups sliced carrots (about 3 medium)
- 1 cup diced onion (about 1 medium)
- Salt, optional
- Pepper, optional
- 3 chicken bouillon cubes, optional

Directions

Combine the chicken stock, diced chicken, celery, carrots, and onion in a large pot. Bring to a boil, then reduce heat and simmer for 30 minutes to let the flavors meld. Season to taste with salt and pepper, and add bouillon cubes if using.

Ladle hot soup into hot jars, leaving 1 inch of headspace. Remove air bubbles and wipe the rims with a damp paper towel. Place lids on jars and tighten bands fingertip tight.

Process in a pressure canner at 10 pounds pressure for 75 minutes for pints or 90 minutes for quarts, adjusting for altitude. Allow the canner to depressurize naturally, then carefully remove jars and let them cool for at least 24 hours. Check that all jars have sealed.

[This recipe is part of a larger guide - read the full post here](#)