

## Chicken Soup for Your Dog's Soul

A 6-quart Crockpot will yield roughly 5 quarts (20 cups) of broth depending on the size of the chicken. A Crockpot is highly recommended, as you will want the ingredients to simmer for at least 20-24 hours.

## **Ingredients:**

- 1 whole uncooked chicken (organic) plus giblets\*
- 2 tablespoons of organic apple cider vinegar
- 2 celery stalks
- 2 carrots
- 2 cloves of garlic
- 1 small sprig of fresh parsley
- Pinch of sea salt
- Pinch of thyme

## **Instructions:**

- 1. Place the raw chicken into the Crockpot (make sure to take out the bag of giblets and discard the bag before dropping the giblets into the pot)
- 2. Add all of the listed ingredients and fill with just enough water to cover the chicken and cover.
- 3. Turn the Crockpot onto "low" and leave on for 24 hours.
- 4. When the broth is done strain the liquid through a stainless steel strainer. Make sure that NO bones filter through and DO NOT FEED the cooked bones to your dogs!
- 5. Pour the broth into glass Ball jars and let the broth cool completely, then skim the fat off the top.
- 5. Freeze what you won't be able to use up in 5 days. When you freeze the broth in the jars, make sure to leave a good gap of air (don't fill to the top) as the liquid will expand in the freezer and the jar might break-we've done that before!
- 6. Another option is to pour some of the broth into ice trays and freeze.
- 7. We take the broth and heat it up and pour over our dog's food each day.
- \* Once the broth is done, pull the meat off of the chicken and toss the meat into your dogs bowl as a treat along with the carrots!