



FRANKO'S FAVORITES

CHICKEN AND RICE SOUP

In a large saucepan melt $\frac{1}{4}$ cup butter. Add 1 chopped onion, 1 diced carrot and one rib celery, diced. Cook gently until vegetables are fragrant and tender, about 5 minutes. Add $\frac{1}{2}$ lb. raw chicken, diced. Cook 2 to 3 minutes until chicken loses its raw appearance. Sprinkle with $\frac{1}{3}$ cup all-purpose flour. Cook 3 to 4 minutes, browning lightly. Add 3 cups chicken stock and bring to a boil. Season with $\frac{1}{2}$ tsp. salt and $\frac{1}{4}$ tsp. pepper. Cook 15 minutes. Add 2 cups milk and bring to a boil. Add 1 $\frac{1}{2}$ cups cooked rice and cook 5 to 10 minutes. If soup is thicker than you like, add a bit more milk; if it's thinner than you like, cook uncovered for another 5 to 10 minutes. Taste and adjust seasoning, if necessary.