

Aguadita (Peruvian Chicken Soup)

Ingredients

Instructions

Rinse chicken under cold water and remove and discard giblets (or set aside for another use).

Put chicken, leeks, celery, carrots, ginger, garlic, and 5 quarts cold water into an 8-quart stockpot. Bring to a boil over high heat; reduce heat to medium-low and simmer, skimming occasionally, until the broth becomes rich and golden, 3 1/2 hours. Using tongs, transfer chicken to a large plate; set aside. Set a fine sieve over a clean pot and strain broth into pot; discard vegetables. Add potatoes to broth, bring to a boil over medium-high heat, and cook until potatoes are very tender, about 25 minutes.

Meanwhile, remove and discard skin from chicken. Pull the chicken meat from the carcass; discard carcass. Tear chicken meat into at various sized

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chunks, from quite small to quite chunky. A varied texture is best. Bring the broth to a boil over high heat. Add the rice and corn (or hominy) pieces; cook until al dente, about 10 minutes. Add the minced cilantro and reserved chicken pieces and allow them to warm through. Season soup with salt and pepper. Divide soup, some of the chicken, a potato and a piece of corn between 6 deep serving bowls. Garnish each portion with boiled eggs and some of the cilantro, scallions, limes, and hot sauce. Serve immediately.</p>