

## Southern-Style Chicken Gizzard Soup with Potatoes and Elbow Noodles

Country Chicken Gizzards Soup ?



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 16 ounces chicken gizzards (or chicken necks)
- 1 onion, chopped
- 1 stalk celery, chopped
- 2 cloves garlic, minced
- 2 medium potatoes, cut
- 1 box elbow noodles
- 5 cups beef broth
- 1 (15-ounce) can diced tomatoes
- 2 teaspoons Worcestershire sauce
- 1 tablespoon Italian seasoning
- Salt and pepper, to taste
- 3 cups mixed vegetables
- 2 cups V8 juice

### DIRECTIONS

1. Heat the oil: In a large pot, heat olive oil over medium heat.
2. Add base ingredients: Add the gizzards, onion, celery, and garlic.
3. Build the soup: Stir in potatoes, beef broth, diced tomatoes, Worcestershire sauce, Italian seasoning, salt, and pepper.
4. Add vegetables: Stir in the mixed vegetables and V8 juice.
5. Simmer: Bring to a boil, then reduce heat and let simmer slowly for 2 to 2 1/2 hours, or until gizzards are tender.
6. Add noodles: About 20 minutes before the soup is done, add the elbow noodles.
7. Finish and serve: Cook until noodles are tender, then taste and adjust seasoning before serving.

### SWAPS & NOTES

Chicken gizzards: These become tender with slow cooking, but chicken necks can also be used.

Beef broth: Adds richness, but chicken broth can be substituted if preferred.

V8 juice: Gives the soup a bold, slightly tangy flavor that enhances the broth.

Mixed vegetables: Use frozen or fresh depending on what you have on hand.

### TIPS FOR SUCCESS

Gizzards need time to become tender, so letting the soup simmer slowly is essential.

Rushing the process can result in tougher meat.

Another helpful tip is to add the noodles near the end of cooking.

This keeps them from becoming too soft or soaking up too much liquid.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/southern-style-chicken-gizzard-soup-with-potatoes-and-elbow-noodles/>