

Bone Marrow Soup
Jing Tonic, for severe disability and cancer

Ingredients:

2 lb. of chicken backs, necks, and feet
(break open bones to expose the marrow)

4 tbsp white vinegar

2 cups chopped carrots

1 cup chopped celery

1 cup chopped beets (not the greens)

Procedure:

Place all ingredients, except celery, in a crockpot and cover with water. Cook 8- 10 hours, in the day, as odor may disturb your sleep. Add celery when almost done. Chlorophyll stimulates the appetite.

The result should be a thick jelly like broth which can be blenderized and syringe fed if necessary.