

CHICKEN SOUP & MATZA BALLS

SOUP INGREDIENTS

- 1 Whole chicken (some take the skin off & others don't) (cut into parts) (including the neck)
- Water
- 1 Onion (yellow) (cut in thick slices)
- 8 Carrots (snip off the ends) (peeled) (cut in circles)
- 1 Parsnip (snip of the ends) (cut in circles)
- 3 cloves Garlic (crushed)
- 2 stalks Celery (snip off the 'dirty' end) (keep the 'leaves')(chopped)
- 1 bunch Dill weed
- Salt & pepper to taste



MATZA BALL INGREDIENTS

- Water
- 2 1/2 C Matza meal
- 6 Eggs **OR** 1 1/2 C egg substitute
- 2 t Salt

DIRECTIONS

- 1 Place the chicken in a 6 qt pot & fill with enough cold water to fill within 3 inches of the top of the pot
- 2 Add the onion, carrot, parship, celery & dill
- 3 Bring to a simmer over medium-heat & cook partially covered for 2 hours but don't allow the soup to boil
- 4 Skim off any fat that shows up at the top of the soup & add the garlic
- 5 Continue cooking the soup at a setting that makes it continue to simmer partially covered for another 2 hours but don't allow the soup to boil
- 6 In a medium bowl, mix together the matza meal, eggs, oil & salt & 1/4 C of the broth from the soup
- 7 Refrigerate for about 20 minutes or until it becomes firm
- 8 In a 5 qt pot, add water that reaches about 3 inches below the top of the pot
- 9 Bring the water to a rolling boil
- 10 Keep your hands wet to keep the dough from sticking to them when you roll the mix
- 11 You should be able to make 16 matza balls
- 12 Gently drop the matza balls into the water& cook for at least 15 minutes from the time you placed the last matza ball into the soup
- 13 When they're done they'll be plump & float to the top
- 14 While the matza balls are cooking, strain the broth from the chicken soup pot
- 15 Remove the bones & skin (if you left it on) from the chicken & cut the chicken to pieces
- 16 Return the broth to the pot OR keep the chicken separate if you need it for another use
- 17 Remove the matza balls from the water with a slotted spoon & keep them in a dish until you want to ready the soup for serving
- 18 You can warm the matza balls separately if you add some of the soup to cover them OR you can place the matza balls in the soup
- 19 Whichever way you warm them, make sure the liquid surround them doesn't boil