

Dinah's Kitchen

Chicken Soup

In large pot bring 3 quarts water to boil. Add:

2 fresh chickens—cut

2 large onions—sliced

6 large carrots—cut into 2-3 inch pieces

4 stalks celery—cut into 2-3 inch pieces

2 punches cleaned assorted parsley, summer savory

1 cleaned celery root—quartered

2 parsnip—cleaned and cut into 2-3 inch pieces

1 tablespoon salt

1/4 teaspoon white pepper

Simmer for 50 minutes. Cool overnight in refrigerator. Skim fat off broth. Clean chicken discarding bones and skin. Strain broth. Add chicken and any new fresh vegetables. Reheat.

Matzo Balls:

2 Tablespoons oil 2 eggs

1/4 cup Matzo Meal

1/2 teaspoon salt 2 tablespoons broth or water

Mix oil and eggs, add remaining ingredients.

Refrigerate 30 minutes. Make tablespoon balls and drop into boiling water. Cover, simmer 40 minutes.