

## The Joy of Jewish Cooking

### RECIPE 4: Grandma Becky's Chicken Soup by Cookie Dubois



When my kids ask me to prepare my homemade chicken soup, I don't mess around! Chicken soup, the way my mom taught me to prepare it is my favorite dish. The smell of chicken soup permeating my home, always reminds me of my childhood. A Friday night Shabbat dinner or High Holiday dinner always began with a bowl of my mom's matzo ball soup. I carry on the tradition with her recipe which was her mom's recipe too. This recipe looks like a potchke, it really isn't. It's a one pot dish after all!

### Grandma Becky's Chicken Soup

#### You will need:

- Large stock pot (~20-quart); I freeze the leftover soup for later use and chicken stock recipes
- Tip: My favorite trick is to use Soup Socks which I purchase from Amazon. I put the whole chicken in one sock, the turnip, onion, parsley in another sock, celery and carrots in third sock. This product will give you the cleanest most beautiful stock. Easy clean up too.

#### Ingredients:

- 1 chicken, ~5-6 pounds (clean out the inside and discard) Kosher chicken is always better if you can find one
- 1 large bag of baby carrots
- 2 large turnips peeled
- 1 head of parsley (keep together, don't take off wire band)
- 1 full head celery cleaned with bottom cut off
- 2 large yellow onions not peeled
- 1/2 cup kosher salt (start with 1/4 cup)
- 3 cubes Telma chicken consommé

Note: look in Jewish foods section for Telma or else use Knorr Swiss

#### Instructions:

1. Put all ingredients in large stock pot, but hold out the Telma Cubes
2. Cover all ingredients with water
3. Add 1/4 cup kosher salt. (Reserve 1/4 for later, you may need way more at the end, I usually do)
4. Cover and bring to a boil (be careful of spill over)
5. Turn heat down and simmer for 3 full hours, COVERED
6. After 1 1/2 hours add all 3 cubes of Telma. Stir the ingredients at this point.
7. After 3 hours, taste the soup. If it needs more salt, start adding the reserve 1/4 cup, Slowly, small amounts at a time. Do not over salt. I discard everything but the carrots. I love the soft texture and taste.

**ENJOY!**

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## Soup Socks



## Telma Chicken Consommé



The tub of soup you see is of my kids, Ari and Kendall Krupkin, pretending to be sipping soup through a straw, was actually made for second night Seder for my synagogue in Baton Rouge

