

Matzah Ball Soup

A.K.A. Jewish Penicillin

Ingredients:

1 whole chicken – you may leave it whole, cut it into 8 pieces, or buy it already cut up

4-6 whole carrots – peeled and sliced

1-2 parsnips – peeled and sliced

4-6 stalks of celery - chopped

1 medium onion - chopped fine

1 box Matzah Ball Soup Mix for Passover – any brand...I use the Gluten Free one. The seasoning in this box is wonderful (I use this without the chicken when my dear Aunt joins us who is a vegetarian...xoxo) and then you have your mix and instructions for the balls.

Amount of water indicated on the ball/soup mix

A bunch of fresh dill (if you like that flavor – it does compliment the soup)

Instructions:

1. Keep skin on the chicken – it adds flavor
2. Put chicken, carrots, parsnips, celery, onion, seasoning from the box & dill in the pot of water
3. Simmer with the lid on for 2 hours.
4. Remove chicken to a bowl or dish to cool so you can remove the meat from the bones
5. Remove bunch of dill & discard. If using dried dill, of course, it can remain in the soup
6. Once soup is cooled, put in refrigerator overnight or for several hours so the chicken fat rises to the top & you can skim it off before reheating & serving.
7. Pull all the chicken off the bones & store separately until you are ready to reheat soup
8. An hour or so before serving, make the matzah balls according to directions on the box. You may put them in plain boiling water to cook or I put them right into the reheated hot soup to cook. That way they absorb the flavor of the soup. If you make the balls ahead of time...do NOT store the balls with the soup because they will become water logged.
9. Once everything is done, add the chicken to the soup until heated and serve.