Chicken Soup Recipe with Matzah Balls and Noodels

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Ingredients:

1 whole kosher chicken, cut into 8 parts

3 Tablespoons kosher salt

1 large package fresh soup veggies, cut and clean: carrots, celery, onion, parsley, etc.)

3 telma chicken buyon cubes

3 Tablespoons corydon chicken soup mix

Directions:

1. Put chicken in bottom of large pot (I use 20 quart for this quantity).
2. Fill pot with water, about ¾ full or even 7/8 full.
3. Put in kosher salt.
4. Cover and let it come to boil.
5. Remove cover, skim the fat, and add buyon and Croydon. Let it boil for about 30-45 minutes.
6. Add veggies and cover, simmering on low for 90 minutes or more.
7. Strain the chicken and veggies.

I like to put in large containers and freeze.

Then take out of freezer the morning of the day you want to use it.

Skim it once more, and put in large pot and heat.

Make matzah balls and extra thin noodles.

I like the Manishevitz matzah balls from the box. Follow the exact directions, using water (not seltzer or soup), but cook for 25 minutes on simmer (not 20).

Noodles: I use extra thin noodles. Quick and go well with soup and matzah balls.

Challah is the perfect thing to dip in soup, whether or not it is Shabbat!!