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# Classic Chicken Soup with Matzah Balls

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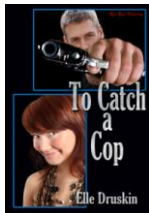
*Matzah ball mix should be made ahead and placed in refrigerator for a few hours. I prefer to do it the day before and cover well.*

## **Ingredients:**

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|---------|--|
| 2 tbs   | tablespoons of margarine or fat                          |
| 2       | Eggs slightly beaten                                     |
| 1/2 cup | Matzah meal  |
| 1       | Tiny pinch of salt                                       |
| 2 tbs   | seltzer (club soda—the bubbles are the important factor) |

## **Directions:**

- Mix the margarine (or fat) with eggs together  
Mix the matzah meal and salt and add to egg mixture  
Blend well and add the seltzer (or club soda)  
Cover the bowl and put in fridge.



When ready to add to soup, bring soup to boil, reduce flame to slight bubble, form the mixture into balls. Hands should be cool and damp so the mix doesn't stick to hands.

Cover and cook for about 30 minutes. This recipe should make about 8 matzah balls.

Tip: A variation is that they can be made ahead of time and chilled and then add to soup as it comes to boil.

The seltzer is what makes them fluffy and light rather than the heavy texture of bombs. A variation that I have only seen in my family was browning the matzah balls after cooking, in the oven to give them a slight crust.

You can also opt to add some grated onion to the mix if you like that taste.

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# Classic Chicken Soup

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## **Ingredients:**

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|----------|------------------------------------|
| 4-5lbs   | chicken cut up                     |
| 3 qts.   | Water                              |
| 2 stalks | Celery                             |
| 2 sliced | Onions                             |
| A few    | Sprigs of fresh dill               |
| 2 tsp.   | Of salt or to taste                |
| Optional | Black Pepper, bay leaf, or parsley |

## **Directions:**

Put the chicken in the pot, bring to boil, reduce heat and simmer for about 30 minutes. Add the other ingredients and partially cover. Simmer until the chicken is tender. You can store this soup in the refrigerator for a few days and it can also be frozen.



The story of this recipe: My mother never owned a measuring spoon, cup or anything that would enable anyone to precisely work out ratios and figure out what she did. She cooked by instinct and still does but this is as close as I can get to the way she measures and it is the way I make this soup, too. My children were convinced for years that the world was coming to an end if there was no chicken soup on Friday night, the start of Sabbath for Jews. It's a time when even families that are not religious, still come together for dinner and it's very special to have that tradition. This is the soup that Lindy makes in **To Catch A Cop**. There is nothing like the smell and the taste of it, it has a perfume that is all its own and rather typical Eastern European Jewish.