



Chicken Soup

Here's a confession. When I first got married, I was terrified of making chicken soup. Everyone's mother made "the best" -- and I never thought I could measure up! I finally watched a good friend make a pot of soup, made a couple of my own adaptations, and ta da! Success! It's a dish that gets better the longer you cook it, and freezes well. This soup is so rich that for me, it is often a meal on its own.

Ingredients:

- 6 pieces bone-in chicken thighs
- 3 onions
- 3-4 zucchinis
- 1 lb carrots
- 4 stalks celery
- 1 parsnip
- 10-12 c water
- 3 Tbsp chicken consommé

Directions:

1. Fill a stockpot, add the chicken, and bring the water to a boil.
2. Let the water boil with the chicken in it for an hour (at least). If you like, you can remove some of the fat that rises to the top of the pot (I don't -- we like a fatty chicken soup).
3. Chop all your vegetables.
4. Add the vegetables and consommé, and lower the heat to medium. Cook for another hour.
5. When the soup is cooked and cooled, remove chicken meat from the bones and return the chicken to the pot. Discard the bones.

Optional: I will make my matzo balls into the same pot of soup. I will buy a mix that comes with a soup mix. I will use the soup mix instead of the consommé listed above.

Serves 12-15.