

Not My Mother's Chicken Soup

2 onions finely chopped
1 cup of carrots chopped
1 cup celery chopped
½ cup of parsnips chopped.
5 cloves of garlic chopped
2 Tbls of fresh Rosemary
2 Tbls thyme
2 large russet potatoes chopped.
1 tbl ground Coriander
¼ cup olive oil

½ cup white wine
1 Tbl pepper
1 Tbl Salt substitute
chicken(1lb and a half)cut into pieces
zest of one lemon
3 quarts water

In a two gallon soup pot combine all of the ingredients up to the olive oil. Cook until the vegetables become soft (about 20 mins). Deglaze the pan with white wine. Add the chicken pieces, lemon zest and pepper. Cover the chicken with water and simmer for one hour on a low heat. Remove the chicken from the broth and separate the meat from the bones and return the chicken meat to the stock. Fill the pot with water and simmer for another hour. Remove from heat and allow to cool. Separate the fat that will rise to the top of the pot. With an immersion blender, blend the cold soup until smooth but still has texture. Reheat the soup and serve. (this is a great soup to add Matzo balls to)

Matzo balls

Ingredients

4 eggs
1 cup seltzer water
1/8 cup vegetable oil
1 tablespoon kosher salt
1 teaspoon ground white pepper
1 teaspoon ground ginger
1 tablespoon onion Powder
1 cup matzo meal*

*Can be found in the kosher dry food section of your grocer

Directions

Beat the eggs, oil, and seasonings in a mixing bowl. Fold in the matzo meal and seltzer water and mix until fully incorporated. Store the mixture, covered, in the refrigerator for a minimum of 2 hours, or overnight.

Boil 12 cups of chicken soup in a 4 to 5-quart saucepan. With greased hands, roll the batter into about 12 balls, a little smaller than ping-pong ball size, and drop into the boiling soup. After about 5 minutes the matzo balls will begin to rise to the top of the soup, and you can stir them gently. Boil until doubled in size, about 15 minutes total.

Cooked matzo balls may be stored in the refrigerator, covered in water, up to 3 days.