

## Soft Matzo Balls (makes 36)

6 eggs  
4 Tbsp. chicken fat\*  
¾ C. water

1. Mix eggs, chicken fat and water together.



2 C. Matzo meal  
1 tsp. baking powder  
salt & pepper to taste  
1 tsp. chopped oregano  
1 Tbs. chopped basil

2. Add the other ingredients and mix well. Let mixture stand in refrigerator 15 minutes while preparing large pot of boiling water.

1 T. Chicken fat  
Hint: make several days ahead & keep balls in water. Cover & store in refrigerator. Drain & add balls to hot soup 15 min. before serving.  
\*For best flavor, skim off & save fat from cooking chicken in your own kitchen.

3. For smooth round balls, rub chicken fat on your hands. Drop balls into 2 quarts clear boiling water. Cover & simmer on medium heat for 30 minutes. Lift balls out of water with slotted spoon. Serve hot in soup.

## Chicken Soup

1 large peeled onion  
One 3 or 4 lb. chicken  
1 bay leaf  
Cheesecloth

1. Cut a large "X" on top of onion. Then cut a large square of cheese-cloth & place chicken, onion & bay leaf in center. Tie up corners to form a chicken "tea bag."

4 cups chicken broth  
Water  
Salt & pepper to taste

2. Place chicken, onion and bay leaf in a large soup pot and add chicken broth. Add enough water to completely cover chicken. Add salt and pepper to taste and simmer for 40 minutes.

1 lb. celery, cut to ½" pieces  
1 lb. carrots, peel & cut ½"

3. Add carrots & celery and simmer, uncovered, for additional 20 minutes.

Fresh Parsley



4. Remove chicken & onion. Discard onion & bay leaf. Debone chicken, cut up and put in soup.  
5. Cool soup in refrigerator overnight. Skim off chicken fat and save to be used in making matzo balls.

6. Reheat soup and serve with 2 matzo balls along with small sprig of parsley in each bowl.

Hint: Can be made one or two days ahead of seder, and kept in refrigerator or frozen.