

Joyce's Chicken Soup with Matzo Balls

Ingredients:

1 to 2 packages of chicken bones (kosher)
6 carrots
6 stalks celery
One large onion
1 to 2 tablespoons OSEM chicken flavor (bouillion)
1 teaspoon garlic powder
1 teaspoon ginger powder
1 tablespoon Italian seasoning
Salt and pepper to taste
4 litres of water



Method:

Put everything into the soup pot. Boil for 2 hours.
Start at high temperature then turn down to medium after it starts to boil.
Serve with matzo balls.

Matzo Balls (kneidlach)

Ingredients:

2 tablespoons vegetable oil or chicken fat
2 eggs, slightly beaten
½ cup matzo meal
1 tsp. salt
2 tablespoon stock/water

Method:

In a bowl, mix oil and egg together.
Add matzo meal and salt, and blend.
Add stock/water and mix well.

Refrigerate at least 20 minutes.

Bring large of water to boil.
Form walnut-sized balls of matzo mixture with wet/oiled hands and drop into boiling water.
Lightly boil for 40 minutes. No peeking!

Remove from water with slotted spoon and serve with chicken soup.

Alternatively, you can cook matzo balls in your chicken soup. **Enjoy!**

