

Seder Chicken Soup

INGREDIENTS:

4 pounds whole chicken (include giblets/ neck)
3 1/4 quarts water
3 onions, peeled and cut into 8ths
2 large cloves garlic
1 bay leaf
2 chicken bouillon cubes
1 1/4 tablespoons salt
2 carrots, peeled and cut into chunks
1 tablespoon dried or fresh parsley
1 teaspoon dried or fresh dill

DIRECTIONS:

Place chicken parts, onions and water in an 8-quart pot. Bring to a boil, lower heat and simmer for 2-3 hours, skimming foam off top as necessary

Add remaining ingredients **EXCEPT** dried dill and parsley; cover and simmer for 1-2 more hours or on low overnight (add water as needed)

soup should be strained at this point - remove chicken and let it cool until you can handle it, then remove all bones, skin, etc

Shred chicken with your hands while staining and return chicken to the pot (and any vegetables that may have come out with the chicken)

Return to soft boil

Add dill and parsley and cook for 15 minutes more

Return soup to full boiling

Add knaidlach (Matzoh Balls)