

MOM'S CHICKEN SOUP

As transcribed by Elena: 6/10/05

- (1) Quarter chicken
- (2) Clean by soaking in cold water for 15 minutes
- (3) Salt with kosher salt – 15 minutes – and rinse with cold water
- (4) Add water to cover chicken, cook at high flame to boiling & skim off debris
- (5) Turn down heat, cook covered on low flame for an hour (can add salt, pepper)
- (6) After hour add celery, carrots, parsnip, leek, dill, (salt, pepper), chicken cube
- (7) Cook another 40-60 minutes covered at low heat, or until vegetables are soft
- (8) Add bits of fresh dill on top
- (9) ENJOY!

COMMENTARY FROM MOM:

A little fresh parsley also adds a nice flavor.
I would also substitute the word "foam" for "debris."
Fresh challah is a must.
Hugs and xxx,

Your Yiddishe Mama