Grandma’s Chicken Soup

3lb to 4lb whole chicken cleaned and leave skin on (skin has a lot of flavor)

2 lbs of carrots cut into 1 inch pieces

5 strips of celery cut into 1 inch pieces

3 pieces of garlic left whole so garlic can be removed when soup is finished

1 large parsnip cut into 2 inch pieces (looks like a white carrot)

1 sweet potato peeled and cut in half

1 large sweet onion left whole and put into the soup so that can be removed when soup is finished

A package of chicken dry soup mix (Orange and White Box of Manischewitz soup and matzo ball mix) put ONLY the soup mix in with all above ingredients and keep matzo ball mix that will be made later.

Fill pot with cold water with everything in it. Make sure water is about 2 inches ABOVE all ingredients and let it boil for about 5 minutes .Then turn to a medium flame and let cook for about 2 hours, then for about 1 hour cook on low flame. Skim the water on the top throughout cooking process and remove the excess film (throw it away),

Once soup is made take chicken out of soup, cut it up into pieces and place in soup when serving.

Add seasoning to your taste such as salt or pepper.

The House should smell so YUMMY!

MATZO BALL MIX

Follow directions on the box for the matzo balls, do note when matzo balls are finished remove from water and let stand on paper towel so they can become a little firmer and then drop them into the soup.

NOODLES

If you prefer you can make noodles or serve both noodles and matzo balls that makes a bowl of Grandma’s Chicken soup a complete meal…….Enjoy!!!!!