

# Mom's Matzoh Ball Soup

Good for the soul, Jewish penicillin, the ultimate chicken soup that will warm you up and make you feel like you're home with Mom (or Grandma).

 <b>Course</b>	Soup
 <b>Cuisine</b>	Jewish
 <b>Prep Time</b>	25 minutes
 <b>Cook Time</b>	2 hours
 <b>Total Time</b>	2 hours 45 minutes
 <b>Servings</b>	8 people



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## Ingredients

- 1 large Kosher chicken
- 3-4 quarts water
- 1 tbsp. Kosher salt to taste
- 1 large leek trimmed and washed thoroughly
- 1 medium onion peeled and cut in half
- 2 large carrots peeled and cut in half
- 1/2 bunch curly parsley
- 1/2 bunch dill
- 1/2 tsp. black pepper to taste
- 1 stalk celery, cut into 1 inch pieces
- 1 turnip, peeled
- 1 parsnip, peeled

### For the Matzoh Balls

- 4 tbs. vegetable oil
- 4 large eggs, beaten
- 1 cup matzoh meal
- 4 tbs. water
- 2 tsp. Kosher salt to taste

## Instructions

### For the Soup

1. Clean chicken cavity and outside of chicken and pat dry. Set aside.
2. Boil 3-4 quart of water and add chicken. Skim off fat. Add remaining ingredients except parsley and dill. Cover pot and and cook on low for 1 1/2 hours.
3. Tie parsley and dill together with cooking twine and add to pot. Cook addition 30 minutes.
4. Remove parsley and dill from pot. Remove chicken from pot and any bones that may have come off during cooking.

### For the Matzoh Balls

1. In a large bowl beat eggs and then add oil, matzoh meal and salt. Mix together. Add four, teaspoons of water and mix together. Cover with plastic wrap and let chill in the refrigerator for about 20 minutes while you make the soup.

2. Removed chilled mixture from refrigerator. Using moist hands, form batter into 1 inch balls and cook in a pot of boiling water for 20+ minutes. Remove from water and keep at room temperature.
3. When you are ready to serve later with chicken soup, allow matzoh balls to simmer in the chicken soup for 5 minutes to heat through, before serving. Suggested serving size is 1-2 matzoh balls per serving.