

BUBBIE'S CHICKEN SOUP

Sylvia Mednick Weiss

1 whole cut-up chicken
chicken consommé powder (approx. 10 T.)
1 whole onion (peeled)
1 whole potato (peeled)
15 fresh thin carrots (3 bunches)
6-8 celery ribs
4-5 thin parsnips (peeled)
1 bunch parsley (tied in cheesecloth)

Add chicken pieces to a pot of cold water. Cover with water but leave room for vegetables. Bring to a boil. Skim until clear. Add consommé powder slowly (maybe ¼ c. or more) and mix. Add a couple more Tablespoons at a time until it looks and tastes like chicken soup. Don't add too much or it will be strong and look thick. When ready, add onion, potato, carrots (peeled and halved), celery (halved), parsnips (halved) and the parsley wrapped. Cover and lower temperature slightly. Cook for about an hour. Take out and cool the chicken pieces. Remove the bones then put the meat back in the pot. I also remove the onion, potato and parsley at this point. The potato tastes delicious, because it soaked up the fat. Zadie Arthur Weiss loved the potato. I like my chicken soup easy to ladle into bowls with pieces of chicken and vegetables. Serve with noodles, knaidlach, rice, farfel or kasha. I use a 12-quart soup pot and it serves 20-25.