

## Chicken Matzo Ball Soup

1 whole chicken cut into quarters (with skin)

3 lg. carrots, chopped coarsely  
2 stalks celery, chopped coarsely  
3-4 scallions, chopped fine  
1 small leek, sliced thin  
1 tsp caraway seed (optional)

1 bouillon cube, org.

1 cup org. Matzo Meal  
2 Tbs. butter  
1 Tbs. Coconut oil  
1 tsp salt  
4 eggs  
¼ cup water or Perrier



Combine all vegetables and sauté in 2 Tbs. of coconut oil until limp. Then add chicken, bouillon cube and about 8 cups water. Bring to a boil and simmer covered on low heat until chicken is tender. Break chicken into smaller pieces. You can remove chicken bones if you like.

While chicken soup is simmering, prepare matzo ball batter. Beat eggs with a fork, then combine all Matzo ball ingredients and mix, then let stand in refrigerator for half hour. Bring water to a boil in a large pot, salt and drop Matzo mixture by teaspoon into boiling water, boil for about 30 minutes until balls are like small dumplings, remove them with a slotted spoon into a separate dish.

Just before serving, add 2 or 3 Matzo balls into each chicken soup serving dish

😊 Great soup when ill, well tolerated when stomach is upset.