



Ah, the aroma of Grandma Schneiders chicken soup and matzo balls, kreplach, latkes, lamb chops, and fresh baked rugalach - all forbidden "bad" food.

Often now, I prepare some of these dishes and they taste as if Grandma Schneider made them herself. I must have learned through osmosis or smell because she never taught me how to cook.

## *Gail's Chicken Soup and Matzo Balls*

### Soup Ingredients

10 lbs. Fresh Chicken Backs, Necks and Wings  
3 Leeks large and fat  
3 Stalks Celery  
3 Carrots  
Fresh Parsley

Fresh Ginger Root  
3 Parsnips  
Bay Leaves  
Whole black pepper  
Salt  
Dill

Place bones in a 12-quart pot and cover completely with water to 3 inches below the top. Don't Cover. Bring to a boil. Skim the scum off the top as it boils. Keep at a low rolling boil for 30 minutes, continuing to skim off the scum. Cut up ingredients and place in pot, mix in and bring to a strong simmer and cook for 2 1/2 hours, stirring and skimming off the FAT continually. (Save the fat for the Matzo balls) Add salt to taste

### Matzo Balls

1 cup of Matzo meal  
4 large eggs  
4 Tablespoons Chicken Fat  
4 Tablespoons Soup Broth or Seltzer Water  
Salt

Mix eggs and chicken fat together in a bowl

Add Matzo meal and broth or water. Mix and cover; refrigerate for 30 minutes.

Wet your hands and make balls the size of golf balls or larger. Drop in medium boiling water and cover,

Cook about 40 minutes. Add sliced carrots and egg noodles (pre cooked to your soup);

Add Matzo Balls and serve.