



## Chicken Soup

This is more of a method than a recipe, and was handed down to me in the same way, as it appears in [this booklet](#) [1].



### INGREDIENTS:

Small chicken

Cold water

Large handful of salt

Less than a teaspoon of black pepper

3 onions

6 carrots

2 parsnips

6 celery stalks

Additional vegetables (optional - see below)

### METHOD:

In a **very large soup pot** (between 6-8 litre capacity). Place a **small chicken** that has been



cleaned and cut up into quarters. Cover the chicken with cold **water**, until about 2 inches short of the top of the pot. Bring the water and chicken to the boil uncovered, as the scum appears at the top of the pot, skim of as much as possible. When the water comes to the boil, add a large handful of **salt** and less than a teaspoon of **black pepper**. And the vegetables, **3 onions** peeled with roots in tack, **6 carrots peeled** with roots trimmed, **2 parsnips peeled** with roots trimmed, **6 celery stalks**. Optional vegetables that can also be add at this point include, the heart of a green cabbage, courgette, dill and parsley. Brill the soup to a boil, once boiled lower the flame so that the soup maintains a very slow rolling boil partially cover and allow to cook for two hours.

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### Links

[1] [http://www.theus.org.uk/sites/default/files/Pesach%20Cookery%20Booklet%202017%2C%205777\\_0.pdf](http://www.theus.org.uk/sites/default/files/Pesach%20Cookery%20Booklet%202017%2C%205777_0.pdf)