**Matzo Ball Soup**
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies, plus leftovers

**Ingredients:**
1 whole chicken (4 lbs.), cut into pieces
3 medium parsnips, peeled, top and end removed and cut in half
3 medium carrots, peeled, top and end removed and cut in half
1 medium leek, top and end removed; halved, cut into thirds and washed well in bowl of water*
1 medium onion, halved and quartered
4 cups chicken broth (no salt added)
4 cups water, plus more if needed to cover completely
Salt
Pepper
1 tablespoon chopped fresh dill
1 package of matzo ball mix (will need 2 eggs and 2 tablespoons olive oil)

**Directions:**
Season the chicken with salt and pepper. In a 6 quart Dutch oven or large soup pot, add a layer of vegetables to the bottom of pan and continue layering with the chicken and vegetables. Add the chicken broth and water so that the ingredients are completely covered. Cover and simmer over low heat for two to three hours until the chicken falls off the bone.

Remove all of the vegetables and chicken pieces from the pot and place in a large strainer inside a large bowl to capture the juices (return juices to broth when done). Strain the broth by passing a flat strainer through it a few times. You can serve the soup at this point (see next paragraph) or let it cool, cover and refrigerate overnight to skim off the extra fat. When the chicken meat has cooled, remove all of the meat from the bones (light and dark meat) and discard the bones. Save three to four pieces of the carrot and parsnip for the soup. Store meat and vegetables in a sealed container and refrigerate to finish soup the next day.

If eating the next day, reheat the soup and make the matzo balls: Skim the layer of fat off the broth and reheat while cooking the matzo balls (cook according to package directions in a separate pot and add to the soup when done). Slice the reserved carrots and parsnips into thin rounds and add back into the soup along with desired amount of shredded chicken - I use about 1 cup. Add 1 tablespoon fresh chopped dill and salt and pepper to taste. Serve hot with two to three matzo balls per bowl.

- The extra shredded chicken can be used for another meal.

* Note about leeks: This vegetable needs to be washed very well and thoroughly because it has lots of layers for the dirt to hide in. The best way I found to clean it is to put the cut pieces in a large bowl of cold water and swish around several times to remove the dirt. Be sure to get the outer leaves near the root too. Let sit a few minutes in the water to allow the sediment to fall to the bottom of bowl.