

## Hadassah's chicken soup

What you'll need:

1 boiling hen  
2.5 liters (10-11 cups) of water in a big pot  
200 grams (7 oz) gizzards and hearts  
If desired: 2 chicken feet, ± 5 chicken livers,  
and 3 egg yolks  
100 grams (3.5 oz) meatballs (from ground  
chicken or veal) – also ask your parents or  
someone else to (help) make these!  
30 grams (1 oz) vermicelli  
1 chicken bouillon cube or 1 teaspoon  
chicken soup powder  
3 saffron threads or a small piece whole  
mace  
1 large carrot  
1 onion

This is Hadassah Hollander's favorite recipe. Benji and Sammi love their mother's delicious chicken soup, but it's a rather complicated recipe for them to make without help. So, if you really want to taste this soup, try asking your mother, father, grandpa, grandma, or aunt to make it with you one time.

If you think it's funny to have chicken feet in your soup, boil them ahead of time (Note: you can use a smaller pot of water than the one in the above list). Remove the feet from the water after 3 minutes, peel off the skins and cut off the nails. Slice the gizzards and hearts in half. Then add them to the 2.5 liter pot of water along with the boiling hen, chicken feet, egg yolks, the carrot and the onion. Bring it all to a boil and skim off the foam. Add the saffron (or mace) and gently cook for 2.5 hours. Skim off the fat. Then add the vermicelli, chicken livers, meatballs, and the bouillon cube. Let it all simmer for 20 more minutes. Remove the hen, pluck off half the chicken meat and add it to the soup. Let the soup cook for 5 more minutes; then it's ready. The remaining meat can be eaten after the soup with vegetables and potatoes for instance; you can also eat it the next day – cold in a salad.

Hadassah's recipe is inspired by the cookbook *Recepten uit de joodse keuken* (\*Recipes from the Dutch-Jewish Kitchen) by Polak & Polak (1996). \* Not available in English

