

## Traditional Chicken Soup

1 small chicken or as an alternative several chicken pieces of your choice  
1 large onion  
1 med. green squash  
a few dry bay leaves  
a med. size fresh dill bunch  
1 to 2 fresh carrots  
salt & pepper to taste  
a few garlic cloves ( optional)

- bring chicken only to a complete boil in a full pot of water
  - discard all of the water , place chicken in the pot again
  - add all of the vegetables , (leave the rind on the squash)
  - bring to a boil again ,
  - reduce heat to a slow simmer , cover pot , let simmer for about 2 hours
  - half way , taste to adjust the flavoring to your liking
- when soup is done it will have a lovely gold clear hue , and an aroma that will make your neighbors hungry ( depending on your relationship with them , you might invite them ...)

Soup served very hot on a bed of very fine noodles !  
Should serve 6-10 people , depending on the portion size

By the way , this soup is often referred to as Jewish Penicillin,  
it alleviates cold symptoms , general ill feeling in addition to  
being very tasty !