

Homemade Chicken Soup with Matzo Parsley Dumplings

INGREDIENTS

4 pounds chicken thighs
2 tablespoons vegetable oil
1 gallon cold water
2 bay leaves
6 black peppercorns
20 sprigs fresh thyme
12 sprigs Italian flat parsley
1 tablespoon kosher salt
1 clove garlic, peeled, thinly sliced
1 large onion, peeled, diced
4 carrots, peeled, sliced ¼-inch thick
3 stalks celery, sliced ¼-inch thick

1 cup unsalted matzo meal
½ cup soft, unsalted butter
4 large eggs
½ cup chopped fresh Italian parsley
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

PREPARATION

In 8-quart stockpot on Wolf cooktop over medium high heat, brown chicken in oil, turning as needed. Return chicken to stockpot. Add water, bay leaves, peppercorns, thyme, parsley, salt and garlic. Add half of each of the onions, carrots and celery. Bring to a boil over high heat. When it comes to a full boil, reduce to a gentle boil and cook for 2 hours. Meanwhile, prepare the dumpling mixture.

To prepare the dumplings:

In a medium bowl mix the matzo meal and butter with fingertips until fully combined. Work in remaining ingredients to make a very soft, grainy dough. Cover with plastic wrap and place in Sub-Zero refrigerator while broth is cooking.

After simmering the chicken mixture, strain mixture into large bowl. Place the strained mixture on large baking sheet to cool. Pour broth back into original stockpot and add remaining onions, carrots and celery. Bring to a gentle simmer. When the chicken is cool enough to handle, remove meat from bones and add to chicken broth. Discard bones and other strained food. Adjust seasoning if desired. Increase heat to medium and bring to a moderate boil. Remove dumpling mixture from refrigerator. Form into 1" diameter balls and carefully drop into soup. Simmer for about 30 minutes. Dumplings will expand as they cook. Serve soup with 3 to 4 dumplings per serving.

Makes 6 to 8 servings.