PASSOVER

Passover, or Pesach (PAY-sahk), is an eight-day holiday that starts with a seder meal and includes the retelling of the Jewish people’s freedom from slavery in Egypt. Special foods include horseradish as a reminder of the bitterness of slavery, parsley and eggs dipped in salt water as a reminder of the tears shed by the slaves, and matzoh to remember how the Jewish slaves fled from Egypt without time to let their bread rise before baking.

Mrs. Bergman’s Magnificent Matzoh Ball Soup
This recipe has two parts. Preparation time: 1 hour. Cooking time: 2½ hours. Makes 8 servings.
This recipe should be made with adult assistance and supervision.

Soup ingredients
1–2 lbs. of boneless chicken breasts
8 cups water
½ teaspoon salt
3 stalks celery
1 parsnip
4 stalks parsley
1 medium onion
4 carrots
2 bay leaves
½ teaspoon pepper
thyme and more salt, to taste

Matzoh ball ingredients
2 tablespoons vegetable oil
2 large eggs, slightly beaten
½ cup matzoh meal
2 tablespoons stock from soup above

Soup
1. Cut raw chicken breasts into quarters.
2. Put chicken in pot with water.
3. Bring to a boil, and remove white residue from top.
4. Add salt, cover, and simmer for about an hour.
5. While the pot simmers, chop celery, parsnip, parsley, onion, and carrots.
6. Add the vegetables to the pot, then bay leaves, pepper, thyme, and salt to taste.
7. Simmer another 30 minutes.
8. Strain soup into another pot, shred the chicken, and place it back in the broth.
9. Puree vegetables in a blender. Pour vegetable puree back into soup and stir.

Matzoh balls
1. Mix oil, eggs, and matzoh meal together. Add soup stock until blended.
2. Cover and place in refrigerator for 15 minutes.
3. Remove from refrigerator.
4. Make balls of approximately one inch diameter by rolling the mixture between your hands.
5. Bring the soup to a boil, and one by one drop the balls into it.
6. Cover pot, and simmer for 30–40 more minutes.