

Homemade Stock and Matzah Ball Soup

<http://butcherblockco.com/blog/homemade-stock-and-soup/>

Recipes courtesy of Claire Hoenke

Stock

- 5 pounds frozen turkey or chicken wings, thawed
- Chicken giblets
- 2 medium onions, quartered
- 4 large carrots, peeled, cut into 1" pieces
- 4 celery stalks, cut into 1" pieces
- 1 head garlic, halved crosswise
- 3 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper
- 4 sprigs thyme
- 2 bay leaves
- 2 teaspoons black peppercorns

Preheat the oven to 450°. Rinse the chicken well, and then add the veggies into the bag with the wings and giblets. Add the oil and salt and ground pepper, and then mix them all together to coat. Spread everything in a single layer over two rimmed baking sheets and roast, turning once, for 45 minutes to an hour, until the vegetables are slightly browned and soft and stick to the pan a bit.

Transfer everything from the pans into a large soup pot, and add 16 cups of water. Pour about a cup of water into each of the baking pans and scrape up the browned bits. Empty the pans into the soup pot, add bay leaves, thyme, and peppercorns, and bring to a simmer. Cook for about 2 hours, until the stock is deep brown and reduced by about 5 cups.

When the stock has reduced, strain it through a fine mesh sieve or cheesecloth into a sauce pan, if you're using it right away, or storage containers, if you're saving it for later. Throw away the solids. Let it cool completely before covering and storing. After your stock has cooled, the fat will form a layer on the top. This is pure culinary gold. Carefully skim it off and save it for later.

As for storing the stock itself, I like to fill an ice cube tray and a gallon freezer bag for the freezer, and an air-tight jar for the fridge. You can keep the stock frozen for up to three months, but once it's thawed, it goes quickly, so if you don't have soup scheduled for the near future, freeze the whole batch.

Matzah Ball Soup

- 4 large eggs
- 2 tablespoons schmaltz
- 1/4 club soda or chicken broth
- 1 cup matzah meal
- Salt and freshly ground pepper to taste

With a fork, beat the eggs well in a medium bowl. Add the rest of the ingredients to the bowl and mix until just combined. Cover and refrigerate for at least an hour.

Bring a large pot of salted water to a boil. Dip your hands into cold water to prevent the dough from sticking and form the mixture into balls. They can be anywhere from one to two inches in diameter, depending on your preference. Carefully drop each ball into the water and reduce to a simmer. Cook the balls for 30 to 45 minutes, until they start to drop a little below the water's surface.

Heat your stock in a separate soup pot, and carefully transfer the cooked balls into the stock. You can add other things to this soup, like carrots or celery or chicken, but sometimes I prefer the simplicity of just a perfect matzah ball in some very good broth, maybe with some fresh dill or parsley to round it all out. This recipe makes about six servings.