

NONI'S EASTER SOUP

1 Chicken

2 Stalks Celery

2-3 Carrots

1 Onion

Salt and Pepper to taste

Clean Vegetables and cut in about 2 in pieces and put in large pot

Clean Chicken and add to pot

Put enough water to cover chicken and about 2 in more

Bring to a boil and if there is any scum from the chicken, just take it out with a slotted spoon

Lower heat and let simmer about one hour or more, until the chicken is done

Take chicken out and put in a bowl – have for dinner that night and make chicken salad with what's left the next day.

Strain soup and put veggies in a blender with a little soup and puree add to soup and store in refrigerator until Easter Morning—make the soup Wed or Thurs before Easter

1 lb Chop Meat

Salt and Pepper to taste

about ½ cup bread crumbs

½ cup cheese

1 Egg

About ¼ cup milk

Mix together and make small meatballs

You could do this the night before

Easter morning, put soup in big enough pan according to amount you want to make. The pan must be able to go in the oven. (Of course you know I make a lot)

Put it on the stove top and bring to a boil, add meatballs

In the meantime, beat 18 eggs with salt and pepper, cheese and parsley

Lower heat and add eggs and put in oven (no cover) and bake until knife inserted in center comes out clean.

Pour in soup bowls and add extra broth if needed—always save some broth in case you need it

I just measured the pan I use and I put 12 cups of broth for my recipe—you can cut it back accordingly—if you make 6 cups of broth use 9 eggs and cut the chopmeat to ½ lb – if you really want to cut corners, use Swanson chicken broth--Enjoy