



Bubbie's Kitchen Adventures

Featuring
Bea & Murray

Celebrate 25 Years with Us!



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Today in "Bubbie's Kitchen Adventures," Zaydie seems to be coming down with a cold! There is only one thing to be done – Matzah Ball Soup to the rescue. Let's peak into the kitchen and see how it's done....

Bubbie: "Oy Vay Murray, you don't look so good. I think maybe you caught a flu bug."

Zaydie: "Oh Bea, I think you are right. Can you make me some of your miracle cure – the delicious chicken soup with matzah balls?"

Bubbie: "You mean my 'Jewish Penicillin,' rumored to cure colds and flu?"

Zaydie: "Yes! Yes! Do you want me to take one of our chickens to Saul the Butcher?"

Bubbie: "Murray... We don't have chickens! That was the Old Country! I think you are delirious from a fever! You lie down and rest while I go to the store to buy a nice fat chicken, some carrots, celery, and onions."

When Bea returns home, she sees Murray asleep and snoring in his favorite chair. She is relieved that he is resting and quiet so she can concentrate on making the soup which she knows will make him feel better.

After cleaning the chicken and vegetables she puts them in a big schissel (pot), fills it with water and schleps the heavy pot to the stove. While the soup is cooking, Bea prepares to make the matzah balls that Murray loves. As Bea is pounding and crushing the matzah into a fine meal, Murray wakes up from the noise.

Zaydie: "Bea, is the soup ready yet?"

Bubbie: "Not yet Murray. The soup is in the schissel on the stove and now I have to make the matzah balls. After I mix the finely ground matzah meal with oil, eggs, salt and my other secret ingredients it has to chill for at least an hour."

Zaydie: "Oy Vay Bea, I really need the soup soon!"

Bubbie: "Murray, you must be patient! Maybe you should take another nap – *gey shlofn* (go to sleep) and I will wake you when the soup is ready!"

Murray closes his eyes and instantly is asleep. The soup is simmering on the stove and the batter for the matzah balls is chilling in the refrigerator. Bea will cook the matzah balls in boiling salted water before they are added to the soup broth. To make the perfect round matzah balls, Bea gently rolls the mix in the palm of her wet hands. She drops the matzah balls in the boiling water and covers the pot to cook for at least 30 minutes. After the soup has cooked for 2-3 hours, it is ready to be strained to a clear, rich, golden broth. Bea leaves just a few of the tender cooked carrots in the soup and carefully adds the matzah balls. Just as Bea ladles the soup into Murray's special soup bowl Murray wakes up.

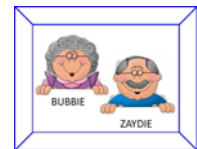
Zaydie: "Bea...it smells like my soup is ready!"

Bubbie: "Yes, Murray, come to the table now and you will see the fluffy matzah balls floating in the chicken broth. I made sure to add just a few carrots that were cooked in the soup. *Ess gezunterheit* (eat in good health)."

Zaydie: "Thank you Bea. This soup is a *mechaya* (pure joy) and I feel better already!"

That wraps up Bubbie's Kitchen Adventures for this year. Many of the most popular items are already running low and if you wait any longer you may not get what you are craving! [click here to order](#)

Stay healthy, have fun, and be good!
Until next year,



Ze! Gazunt (be well). *Your Bubbie and Zaydie*