

GOOP



Kosher for Passover

Sorba bi Djaj (Chicken soup with rice)

YIELD: 6 servings

ingredients

- 16 chicken wings
- 3 celery ribs and a bunch of celery leaves, chopped
- 125 g (4 ½ oz) short grain rice
- salt
- 4 cardamom pods
- juice of ½ - 1 lemon
- ½ teaspoon turmeric
- 1 teaspoon cinnamon

preparation

Put the chicken wings in a pot with 2.5 litres (4 pints) of water. Bring to the boil and remove the scum. Then put in the rest of the ingredients and simmer for 1 ½ hours, or until the rice has softened so much that it gives a creamy texture to the soup. Lift out the chicken wings. When they are cool enough to handle, remove the skin and bones and put the meat back into the soup. Serve hot.