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CHICKEN SOUP WITH KREPLACH

JAMIE GELLER TEST KITCHENS • SEP 9, 2021

Chicken soup with kreplach - a classic Jewish tradition that many families can't do without. With this recipe, even those who never made kreplach will want to make them. Preparation and cook time below are for kreplach. Cook time for soup is about 4 hours.

95MIN DURATION	20MIN COOK TIME	75MIN PREP TIME	6-8 SERVINGS
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INGREDIENTS

SOUP:

- 1 (3 to 5 pound) chicken, quartered
- 12 cups water
- 3 carrots, sliced
- 1 stalk celery
- 1 to 2 parsnips
- 1 onion
- 1 tablespoon salt
- 1/4 teaspoon pepper
- 1 clove garlic, peeled
- Several sprigs fresh dill
- Several sprigs parsley
- 1 tablespoon Hawaij (optional)

KREPLACH:

- 1 3/4 cups flour
- 2 eggs
- 1/2 teaspoon salt
- 3 tablespoons oil
- 1 cup ground beef
- 1 small onion, grated

1 teaspoon salt

PREPARATION

SOUP:

Clean chicken. Fill an 8-quart pot with the 12 cups of water. Bring to a boil. Place chicken and vegetables in pot. Add salt and pepper. Add garlic and herbs and Hawaij if using.

Simmer covered for about 2-4 hours. Remove garlic. Allow to cool and put in fridge overnight. The next day skim, off the layer of fat and remove vegetables and chicken. Remove chicken from bones and put in soup together with sliced carrots if desired or strain soup and use broth as is. Reheat and serve with kreplach.

KREPLACH:

Dough:

You can use store bought wonton wrappers, but if you have the time, it's worth it to make your own.

In a large bowl combine flour, eggs, salt and oil. Wrap in a damp cloth and let sit for one hour. Knead and roll out the dough very thin on floured board. Cut into 3-inch squares.

Filling:

In a large frying pan, saute onion and beef and add salt to taste. Allow to cool.

Assembly:

Place a teaspoon of filling carefully into center. Fold one side over the other into a triangle, moisten edges with a bit of water and seal with fingers while pressing out any air.

Now you can boil the kreplach for 20 minutes or until they float or you can saute them in hot oil.

Set aside until ready to serve in soup.

Adapted from [Spice and Spirit](#).