

# Silkie – Black Chicken

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/black-chicken-recipe-indian>

## Ingredients:

- water Bottled
- 1 chicken large, head and feet, preferably a “Long Kong” bird – the finest of Chinese chicken as they are free-range and delicious! ...
- 1 duck medium, chopped into pieces, innards, head and feet removed
- 1 black chicken silkie in Chinese – chopped into pieces, available at Ranch 99, discard head, keep the feet
- 1 whole onion unpeeled, halved and with 2 cloves stuck in each half
- 2 leeks white and light green part only, chopped
- 2 parsnips peeled and roughly chopped
- 1 parsley root Petrushka – this is optional, but strongly recommended by my Bubbie
- 1/2 cup celery leaves chopped, plus 2 stalks celery and their leaves
- 1 rutabaga peeled and quartered
- 1 turnip large, peeled and quartered
- 3 carrots peeled and roughly chopped
- 1 bunch thyme
- 1 bunch parsley
- 1 tomato quartered
- 1 stalk lemongrass lightly pounded
- 2 ginger quarter-sized pieces of, lightly smashed
- 20 black peppercorns
- 4 cloves garlic unpeeled and halved
- 1 bay leaf
- 4 whole allspice berries
- 2 carrots shredded
- fresh dill
- matzo balls
- meat from the chicken and duck, to taste
- 4 large eggs
- 2 tablespoons fat melted poultry, from the soup, strongly preferred or vegetable oil
- 1/2 cup seltzer or club soda, preferred, or chicken broth
- 1 cup matzo meal
- salt
- freshly ground pepper
- 1/4 cup fat melted poultry, from the soup, strongly preferred or vegetable oil

- 6 large egg whites extra, or 1 cup pareve egg substitute
- 2 teaspoons dried herbs mixed, your choice
- 3/4 teaspoon salt
- 1 pinch black pepper
- 1/4 cup cold water
- 1 1/2 cups matzo meal