

UJHAZI TYUKLEVES (Fowl Soup, Ujhazi Style)

1 fowl, 3 to 5 lb.	1 knob celery, peeled and sliced
6 black peppercorns	3 small young carrots, peeled
1 Tbsp. salt	2 young parsnips, peeled
1 small onion, chopped	1/2 c. shelled fresh peas
2 garlic cloves, crushed	1/2 head of cauliflower, broken into flowerets
1 medium-sized tomato, peeled, chopped and seeded	1 small green pepper, diced
1 thin slice of fresh ginger root	1/4 lb. mushrooms, peeled and sliced

1. Cut the cleaned fowl into 8 pieces. Place in a soup pot with 3 quarts cold water, peppercorns and salt. Slowly bring to a boil.

2. Just before the liquid starts to boil, add 1/4 cup cold water. Repeat this once more. Each time you will have a lot of scum on top, which should be carefully removed with a ladle.

3. Add onion, garlic, tomato and ginger root. Cook over very low heat, just below boiling point, for 45 minutes.

4. Add whole carrots and parsnips, the knob celery, peas and cauliflower. Cook for another hour, again making sure that soup never boils.

5. About 10 minutes before you decide that the fowl will be done, add green pepper and mushrooms.

6. Adjust saltiness of soup and add cooked noodles. Before serving, remove the slice of ginger root.

8 to 10 servings.