New York

Poultry in motion

When you're knocked flat by a nasty bug, nothing beats chicken soup—especially when it's delivered right to your door

By Leah Rosch Photograph by Brian Finke

Artie's New York Delicatessen

2290 Broadway between 83rd and 84th Sts (212-579-5959).

Based on a recipe of co-owner Jeffrey Bank's grandmother, this comforting, deliciously nostalgic incarnation would surely make grandma kvell. It contains just enough fine egg noodles, chopped carrots and celery, an aromatic blend of fresh herbs and seasonings—plus a matzo ball as big as a softball (no lie) and as fluffy as an issue of In Style. ("We use real schmaltz and a little baking powder," reveals co-owner Chris Metz.)

Price: \$3.25 a pint, \$5.95 a quart

Free Delivery: From 67th to 106th Sts and Central Park West to Riverside Dr; delivers citywide for a fee and a higher minimum-order charge (both depending on distance).

Waiting time (from ordering to delivery): Took 20 minutes to arrive at an address eight blocks away.

Delivery hours: 11am-10:45 pm Caveats: \$10 minimum order

Perks: Comes with two slices of rye bread; after first phone order, your address is in the computer system (sparing your vocal cords).

The obsessive guide to lingulsive entertainment Feb 24-Wet 2, 2000 Issue Ko. 281 \$2.75 Cranking out a steamy new album