

Matzo Ball Soup

Difficulty: Beginner | Prep Time: 1.25 Hrs. | Serves: 6
Recipe by Draeger's Cooking School

Makes 8 to 12 balls

- ½ cup matzo meal
- 2 eggs, lightly beaten
- 2 tablespoons chicken fat or vegetable oil
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons chicken stock, vegetable stock or water



For Soup:

- 2 to 3 quarts prepared chicken or vegetable stock
- 1 carrot, thinly sliced
- A few sprigs of dill

Instructions:

Mix all matzo ball ingredients in a bowl. Cover and place in the refrigerator for 30 minutes.

In a medium pot, bring 1½ quarts of well-salted water to a brisk boil and then reduce to medium.

With wet hands, form matzo balls by scooping tablespoonfuls of matzo mixture into the palms of your hands and rolling them into even balls. After all balls are formed, add to the simmering water. Cover the pot and cook them for 30 to 40 minutes.

About ten minutes before the matzo balls are ready, bring prepared stock to a simmer with the sliced carrot in it. Ladle some soup and a couple of matzo balls into each bowl and top with a couple snips of dill.