

PERFECT MATZOH BALLS

Ingredients

- | | |
|--|--------------------------------|
| 4 large eggs | 1 cup matzoh meal |
| 2 tbs chicken fat or vegetable oil | Salt and freshly ground pepper |
| ¼ cup seltzer, club soda or
chicken broth | to taste |

Directions

- Mix the eggs well with a fork.
- Add the chicken fat or oil, soda water or chicken broth, matzoh meal, and salt and pepper and mix well.
- Cover and refrigerate for several hours.
- Dip your hands in cold water and make about 12 balls slightly smaller than ping-pong balls.
- Bring water to a boil in a large pot.
- Add salt and place the matzoh balls in the water.
- Cover and simmer about 30 minutes until soft.

Tip: I often make chicken soup and matzoh balls

ahead. After cooking the matzoh balls I just place them in the warm soup, which I then freeze. The liquid keeps them fluffy. I defrost the soup, reheat, and serve. If you like them more al dente, use large eggs and cook a shorter time.

