



Oma39s Fabulous Matzo Ball Soup

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

10

Description

This matzo ball soup recipe is the one my grandmother always made The matzo balls are perfect It is our familys favorite Passover dish and serves a lot of people Make sure to not add too much matzo meal in order to make the matzo balls float to the top of the boiling chicken broth

Ingredients

- - 2 (10-ounce) packages matzo crackers - ½ cup oil or butter (See Cook's Note.) - 6 large eggs
- or more if needed
- beaten - 2 onions
- minced - 3 tablespoons minced fresh parsley - salt and ground black pepper to taste - 5 ounces matzo meal
- 3 (32-ounce) cartons chicken broth

Instructions

1. Bring a large pot of lightly salted water to a boil. Meanwhile
2. break matzo crackers into small pieces; place in a large bowl. Add tap water to cover; allow to soak until soft
3. a few minutes. Drain off excess water. Heat oil in a large skillet over medium heat. Add drained matzo crackers; stir until dry and slightly brown. Remove from heat; stir in eggs
4. onion
5. parsley
6. salt
7. and pepper. Stir in just enough matzo meal until mixture holds together. Roll mixture into one 2-inch matzo ball; place in the boiling water to test consistency. The ball must rise to the top of the water and not break apart. If it doesn't rise
8. too much matzo meal was added; add another beaten egg to the mixture and test again. When desired consistency is reached
9. roll mixture into 2-inch balls. Bring chicken broth in a large saucepan to a lively simmer over medium heat. Carefully add matzo balls; simmer until balls are cooked through and rise to the top of the broth. Serve.
Cook's Note To make this recipe kosher
10. use vegetable oil or butter-flavored shortening that's non-dairy.