



Best Matzo Ball Soup

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

14 hrs

Description

This matzo ball soup recipe makes delicious herb flavored matzo balls and the longsimmered soup has so much flavor. If you make it in a pressure cooker the chicken soup can be ready in 45 minutes.

Ingredients

- - 1 (2½ to 3 pound) whole chicken
- cut up - 2 small yellow onions
- diced - 2 stalks celery
- cut into chunks - 3 carrots
- cut into chunks - 1 bunch fresh dill - 1 bay leaf - 3 quarts water - ? cup vegetable oil - 4 large eggs - 2 tablespoons chopped fresh basil - 1 tablespoon chopped fresh parsley - 1 ½ teaspoons salt - ¼ teaspoon ground black pepper - 1 cup matzo meal - 3 quarts water
- or as needed - 1 teaspoon salt

Instructions

1. To make the chicken soup: Combine chicken
2. onions
3. celery
4. carrots
5. dill
6. bay leaf
7. and 3 quarts water in a large pot; bring to a boil
8. reduce the heat
9. and simmer
10. partially covered
11. for at least five hours. Skim the surface of the soup occasionally to remove any foam that develops. Remove the chicken and vegetables from the broth; discard vegetables. Strain the broth
12. cool
13. and refrigerate overnight. When chicken is cool enough to handle
14. remove the chicken meat from the bones
15. and chop or shred the meat; cover and refrigerate. Combine vegetable oil
16. eggs
17. basil
18. parsley
19. 1 ½ teaspoons salt
20. and black pepper in a bowl; mix well. Stir in matzo meal
21. cover the bowl with plastic wrap
22. and refrigerate 1 hour. Bring at least 3 quarts of water
23. or as needed
24. and 1 teaspoon salt to a boil in a large pot. Using wet hands
25. gently shape the matzo mixture into 2-inch balls; drop them in the boiling water and simmer for 20 minutes. Skim fat off chilled chicken broth; transfer broth into a pot over medium heat. Add salt to taste and reserved cooked chicken
26. if desired (or save chicken for another use). Transfer cooked matzo balls to the chicken soup and heat to serve. Cook's Note You may use any finely chopped herbs you like in the matzo balls: basil
27. parsley
28. dill
29. rosemary
30. and/or sage. Editor's Note: To make the soup in a pressure cooker
31. add chicken
32. onions
33. celery
34. carrots
35. dill
36. bay leaf
37. and water to the pressure cooker as directed in step 1