

Matzo Ball Soup

For The Chicken Broth

5 lb Bone-In Chicken

1 gal Water

1. Rinse chicken with cool water
2. Place in pot and cover with 1 gal. cold water
3. Bring to boil and reduce to simmer and simmer 1-1/2 hours
4. Remove chicken and strain stock and reserve
5. When chicken cools, remove the chicken meat and reserve for soup

For The Matzo Balls

1 Cup Matzo Meal

4 Eggs

4 Tbs Vegetable Oil

4 Tbs Chicken Broth

1 tsp Kosher Salt

1/2 tsp Baking Powder

1. Toast matzo meal in 400* oven until golden brown
2. Mix together eggs, vegetable oil and chicken broth
3. Add matzo meal, salt and baking powder and mix well
4. Refrigerate at least 30 minutes to firm up
5. Roll into balls approximately 1 tbs size

For The Soup

4 Medium Carrots Small Diced

4 Stalks Celery Small Diced

1 Large Onion Small Diced

Reserved Chicken Broth and Chicken Meat

Rolled Matzo Balls

1. In a large pot, cook carrots, celery and onions until translucent
2. add chicken broth and chicken and bring to boil, reduce to simmer and cook 15 minutes
3. Add matzo balls, cover and simmer 15 minutes
4. Ready to serve