

# Matzo Ball Soup

2 cups matzo meal (*not* matzo ball mix)

4 eggs

4 Tbsp oil or chicken fat

2 tsp salt

1/4 cup soup stock

Mix fat and eggs together, mix salt and matzo meal together. Then combine mixtures. Blend well, add soup stock. Cover bowl and refrigerate for one hour. Form into 2 inch balls.

Bring chicken soup broth to a brisk boil. Carefully drop in balls and boil for 30-40 minutes.

These matzo balls are very firm.

For softer texture, reduce matzo meal.

I triple this recipe, to serve my family of 6-8. It makes around 30 matzo balls tripled.

## Chicken Soup

Whole raw chicken

2 stalks celery, cut in large pieces

1 onion cut in 1/8's

2 carrots cut in large pieces

2 bay leaves

2 teaspoons salt

6 cups water

- Add a whole raw chicken to a large stock pot.
- Add all ingredients, cover and simmer on medium low until it boils.
- Once the soup is boiling, turn down the temperature to low and simmer for 2 hours.
- Remove chicken, remove from bones, and cut into soup-size pieces
- Strain the broth, return to stock pot. Refrigerate. When cold, the fat will rise and congeal on the surface. Skim off the top - this is what you use in the matzo balls.
- Add chopped chicken and a bag of mini carrots to the boiling soup after the matzo balls have cooked. Salt and pepper to taste.

## Farfel

Farfel is broken up pieces of matzo crackers sold in a box. Mix 2 cups of farfel with a beaten egg and allow to dry. Stir occasionally. Serve farfel with soup. (Think Jewish oyster crackers.)