Mushroom Jalapeno Matzo Ball Soup

1-1/2 cups matzah ball mix

4 Tbsps parsley finely chopped

1/2 tsp grated nutmeg

1 tsp kosher or coarse sea salt or to taste

6 large eggs

1/2 cup vegetable oil

2 Tbsps sparkling water (optional)

3 Tbsps vegetable oil

3/4 cup white onion finely chopped

2 garlic cloves finely chopped

3 jalapeño chiles finely chopped, seeded or not, TO TASTE – can sub flakes

3/4 pound white mushrooms wiped clean with cloth, sliced

3/4 tsp kosher or sea salt or to taste

12-15 cups chicken broth

**PREP MATZO BALL MIX BEFORE CALL!**

Combine matzo ball mix, parsley, nutmeg, and 1 teaspoon of salt in large bowl.

Beat eggs and 1/2 cup oil in separate bowl. Fold into mix with spatula. Add sparkling water. Mix well. Cover and refrigerate at least 30 mins.

Bring 12 cups salted water to rolling boil in large pot. Reduce to simmer. With wet hands, make 1” balls and gently drop into water. Cover. Simmer 25-30 mins.

Heat 2 Tbsps oil on medium in large pot. Add onion, garlic, chilis. Sauté 5 mins until softened. Add mushrooms. Sprinkle with salt. Cover and steam 6-8 mins.

Remove lid and pour chicken broth over mushroom base. Bring to simmer and add cooked matzo balls WITHOUT their cooking liquid.