

Bubbe's Mazto Balls

From the kitchen of Alexis Wagner

List of ingredients:

1/2 cup Matzo meal
2 eggs
2 TBS oil (or schmaltz)
2 TBS soup broth or water
1/2 tsp salt (to taste)

Water and salt for cooking

Directions:

- 1) beat eggs in a small bowl, add oil, salt and Matzo meal. Add in broth or water. Mixture will be thick.
- 2) cover bowl and place in refrigerator for at least 20 minutes. In the meantime, bring salted water to a boil in a large pot - you will need a tight fitting lid for your pot
- 3) take bowl out and scoop 1" balls of mixture and gently roll into round balls. Drop balls into water. Do not crowd pot, since Matzo balls will expand and float to the top during the cooking process. Reduce heat to a simmer and cover tightly. Simmer for 40 minutes.

Yield: approximately 8 Matzo balls