

# Fluffy Matzoh Balls in Vegetable Stock

## Ingredients:

12 large eggs

6 tablespoons canola oil

1 1/2 cup seltzer water or club soda

3 cup matzah meal

salt and pepper to taste

4 quarts vegetable stock

## Directions

1. Mix the eggs well with a fork. Add the oil, soda water, matzah meal, and salt and pepper, and mix well. Cover and refrigerate for several hours.

2. Dip your hands in cold water and make about 24 balls slightly smaller than ping-pong balls.

3. IN TWO BATCHES: Bring water to a boil in a large pot. Add salt, and place the matzah balls in the water. Cover and simmer about 30 minutes or until soft.

4. Warm the stock in a large pot or crockpot.

5. To serve, after cooking the matzah balls, place them in the warm stock.

To transport to the shul, keep the matzah balls and the stock separate.