

FROM MY HOME TO YOURS...

Very light Matzoh Balls
From Cheryl Haiken

INGREDIENTS:

4 Eggs

1/2 cup seltzer

6 tablespoons of melted schmaltz or I use the chicken fat from the soup I'm making

Salt

Freshly ground pepper

1 cup of matzoh meal

In a tupperware type bowl, slightly beat the eggs until just the white and yolks are blended. Stir in the seltzer, schmaltz or chicken fat, salt, and pepper. Gradually stir in the matzoh meal and keep stirring until all ingredients are well mixed. Cover and refrigerate for at least 1 hour.

Bring a large quantity of water to a boil. With moistened palms, take about 2 tablespoons of the mixture and form a ball. Drop into the boiling water and simmer, covered, for about 30 minutes. You can use chicken broth instead of water to give the matzoh balls more flavor.

Enjoy!