



# JOAN NATHAN NOSHES AND SOUPS

## MATZO BALLS

### INGREDIENTS

- 4 large eggs
- 1/4 cup vegetable or chicken broth
- 1/4 cup chicken schmaltz or olive oil
- 1 small chunk ginger, shredded on a microplane grater (at least 1 teaspoon)
- 1 teaspoon salt or to taste
- Freshly ground pepper to taste
- 1 cup matzo meal
- 1/2 bunch fresh dill, chopped

### PREPARATION

In a medium bowl, whisk together the eggs, the chicken or vegetable broth, ginger, salt, and pepper to taste. With a wooden spoon, stir in the matzo meal and mix well. Refrigerate a half hour or overnight.

Dipping your hands first into cold water, then the matzo mixture, form into balls slightly larger than a walnut.

Bring a large pot of water to a boil. Add the remaining half teaspoon of salt and carefully drop the matzo balls one at a time into the water. When they have all floated to the top, reduce the heat, cover and simmer slowly for 20 to 30 minutes.