

Matzah Ball Soup

- [chicken broth](#) ^[1]
- optional: diced carrot, minced onion, diced celery
- 1/4 cup matzah meal
- 1 tablespoon potato starch
- 1/8 teaspoon salt
- salt and pepper to taste

Bring some broth to a boil, then lower the heat to simmer. If you want to add other ingredients, now is the time to do so.

Mix together matzah meal, potato starch, salt, and about 1/3 cup of water. Refrigerate mixture about 30 minutes. Roll into 8 balls.

Put the matzah balls into the broth. Cover and boil for about 20 minutes. Preheat oven to 350 degrees Fahrenheit, drain matzah balls, and bake them on a greased cookie sheet for 10 minutes. Place them back into the pot with the broth.

Salt and pepper to taste.

Serves: 4

Preparation time: 1 hour

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[1] <http://kitchen.unseelie.org/./283>