

## Matzo Balls

yields @ 8 golf ball size

### Ingredients

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- 4 large room temperature eggs separated, yolks placed in large bowl and whites placed in mixer bowl
- 2 teaspoon kosher salt or to taste
- 1/2 teaspoon pepper or to taste
- 3 teaspoons grated white onion
- 2 teaspoons finely chopped parsley for color, if desired
- 2 tablespoons chicken fat, schmaltz, usually found in in the frozen Kosher section of your grocery or vegetable oil
- @/4 sheets of matzo, ground and reground in a processor several times to a fine meal meal equaling 3/4 cup finished matzo meal

### Directions

1. Combine egg yolks, salt, pepper, onion, parsley and schmaltz in a medium bowl. Set aside.
2. In mixer bowl, beat egg whites to the soft peak stage. Do not overbeat to dry and hard.
3. A little bit at a time, alternate adding the fine ground matzo meal and the egg whites to the egg yolk mixture by folding gently, using a large rubber spatula. Complete this task with the least amount of stirring. Repeat until all the ingredients are combined, ending with egg whites. Your goal is retain as much fluffiness as possible. Go slowly to maintain a light, yet combined texture. The mixture will not be smooth.
4. Cover with plastic wrap and refrigerate for up to one hour or as long as two hours.
5. Fill a very large stock pot about 3/4 full with either chicken stock or water and bring to a rapid boil. Using a large pot and lots of water ensures that the balls have a lot of expansion space.
6. Using wet fingers, gently, without manipulating or packing, shape the balls to desired size – from golf ball size to the size of a quarter and place on sprayed parchment paper until all balls are made..
7. One at a time, drop the balls into the boiling liquid and cover with lid or wrap tightly in foil. Maintain the high boil through cooking process.
8. Boil for 50 minutes and then remove the balls to a colander or into your soup for enjoying.
9. Can be made ahead, frozen (individually on a cookie sheet and placed in zip lock after freezing) and reheated in hot soup @20 minutes before serving.