

Matzo Balls

Ingredients

- 2 cup Matzo meal
- 9 eggs
- 1 1/2 cup vegetable oil
- pinch salt & pepper to taste

Instructions

Bring a large pot of water to a boil. Mix all ingredients together until evenly distributed (there should be no lumps). Cover with waxed paper and refrigerate for 30 minutes.

Roll dough into balls about the size of golf balls. To keep batter from sticking to your hands, rub them with oil or water as needed. Drop balls immediately into boiling water.

Cook the balls for about 20 minutes or until done. They will sink to the bottom and then float back to the top as they cook. The balls should expand to be about 2 1/2 times their original size - or about the size of a tennis ball. Check to make sure they are done by cutting one in half. The center should look grainy and yellow.

Remove balls from pot and use immediately or set them aside in a pot of cold water and let cold water run over them until completely cooled. Set them in cold water in the refrigerator until ready to use. They may be reheated either in the broth or in the water.