

# My Cousin Jeff's Kneidlach

Recipe By Sharon Lurie



Cooking and Prep:   
1.5 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

How could I not include my cousin Jeff's kneidlach? This is a man who is so passionate about his family and food (fine line between the two!!!) that if he says they're the best, then they're the best!

## Ingredients (5)

### Main ingredients

- 4 extra large eggs
- 4 tablespoons sparkling/still water
- 1 teaspoon salt
- pinch of white pepper
- 1 cup **Yehuda Matzo Meal**

## Start Cooking

### Make the Kneidlach

1. In a bowl, whisk the eggs until smooth, then add the water, oil, salt and pepper, and whisk.
2. Add the matzo meal a little at a time, and mix until the ingredients are well combined. Cover and refrigerate for one hour.
3. Bring a large pot of salted (2 tablespoons salt) water to boil. Wet your hands and roll the mixture into golf-ball sized balls. Drop them into the boiling water. (I prepare all the balls first, put them on a plate and drop them into the boiling water together. This way all the kneidlach are cooked for an equal amount of time.)
4. Cover and simmer for about 30 minutes. When you see steam starting to escape from the pot, reduce the heat a little so that it's still boiling, but not so vigorously.