

Mom's Matzo Balls

Recipe By Norene Gilletz



Cooking and Prep:  50
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Serves:  14

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

Holidays are all about traditions. Here is an authentic recipe for matzo balls (knaidlach), traditional Jewish soup dumplings, shared by Norene Gilletz from her mother.

Ingredients (5)

Main ingredients

- 4 eggs
- 1/2 cup oil
- 1 cup **Yehuda Matzo Meal**
- 1/2 teaspoon salt
- 1/2 teaspoon **Haddar Baking Powder**

Start Cooking

Make the Matzo Balls

1. Process all ingredients in a food processor fitted with the Steel Blade just until smooth, about 10 seconds. Place in the refrigerator for one hour or in the freezer for 20 minutes, until thickened.
2. Shape into small balls. Drop into boiling salted water in a large pot and cook, partially covered, for about 40 minutes.

Note:

Source: [The New Food Processor Bible: 30th Anniversary Edition](#). Re-printed with permission.