

Matzah Balls That Always Float

4 large or jumbo eggs

½ cup vegetable oil

¼ cup boiling chicken soup or chicken broth

1 cup matzah meal

2 tablespoons grated onion

1 teaspoon dried parsley

1 teaspoon kosher salt

Pinch white pepper

1. Beat the eggs until very frothy, but not lighter in color. Add the onion, parsley, salt and pepper. Set aside.
2. In a separate bowl, place matzah meal. Pour oil over and add the boiling chicken soup or broth. Mix well, add the egg mixture and mix thoroughly until smooth for about 2 minutes. Refrigerate for about 30-45 minutes.
3. Bring a large pot of salted water to a boil. Form matzah balls with well oiled hands. I make them about the size of a golf ball but you can choose your own size. Drop them gently into the boiling water and cover. Simmer for about 35 minutes.