

# **MATZO BALL SOUP GRANDMA JENNY'S**

## **INGREDIENTS**

**½ cup matzo meal**  
**2 eggs, lightly beaten**  
**2 Tablespoons vegetable oil**  
**½ teaspoon salt**  
**2 Tablespoons Seltzer**  
**½ teaspoon baking powder**  
**3 quarts chicken broth – Swanson's (add poultry seasoning for more flavor)**  
**Spice Bag (thyme, parsley, bay leaves and peppercorns)**  
**1 teaspoon chopped fresh dill**  
**1 Cup chopped (or shredded) carrots**  
**1 Cup Fideo Noodles**

## **METHOD**

- 1) In a medium-sized bowl, mix together matzo meal, eggs, oil, salt, seltzer and baking powder. Cover with plastic wrap and refrigerate for at least 30 minutes.**
- 2) In a large pot pour in chicken stock and spice bag. Bring to a boil.**
- 3) Remove the mixture from the fridge. Form into eight to ten (one at a time) ping ball sized balls and drop into the boiling broth. Suggest wetting hands so balls don't stick when forming. (For smaller balls you can use a tablespoon or teaspoon to measure.) The matzo balls will puff up and rise to the top of the pot.**
- 4) Drop in the noodles and carrots.**
- 5) Cover the pot, turn to simmer and cook for about 40 minutes (stirring occasionally so soup doesn't come to another boil).**
- 6) About 5 minutes before turning off, add the chopped fresh dill.**
- 7) Don't forget to remove spice bag prior to serving.**

**SERVING:** For a “starter” it can serve 10. As a main dish it can serve 5. And, you can always add ½ Cup chopped onion as well as about a Cup of precooked shredded chicken after you add the carrots and noodles.