



# Passover Matzoh Ball Soup

Servings: 8 to 10

Total: 2 hours

## Instructions

In a large bowl, beat the 4 egg whites and cream of tartar with an electric hand mixer until stiff peaks form.

In a separate bowl, combine the garlic powder, onion powder, baking soda, salt, the 4 egg yolks, and pepper. Whisk to incorporate. Add the schmaltz, onion, beaten egg whites and matzoh meal. Fold together until fully combined. Press a sheet of plastic wrap directly onto the surface of the batter and refrigerate for 8 hours or overnight.

In a large pot, bring the chicken broth to a simmer. Add the whole chicken and return the stock to a simmer. Cover and cook for about 70 minutes at a delicate simmer. Remove the chicken with 2 large serving spoons and let cool for 30 minutes on a large plate, then shred the meat; discard the skin, cartilage and bones.

To the pot of enriched broth, add the onion, carrot, celery, rutabaga, chicken meat, parsley and dill sprigs tied with a loop of kitchen string. Bring to a simmer. Remove the matzoh ball batter from the fridge. Using the vegetable oil to keep your hands moist and prevent the batter from sticking, roll golf ball sized matzoh balls and gently place in the soup. Cover and cook over medium-low heat for 25 minutes.

Serve, garnishing with chopped dill and parsley.

## Ingredients

### The Matzoh Balls

- 4 large eggs, separated
- 1/4 teaspoon of cream of tartar
- 1/2 teaspoon garlic powder

- 1/2 teaspoon onion powder
- 1/2 teaspoon baking soda
- 2 1/2 teaspoons kosher salt
- Freshly ground white pepper
- 1/4 cup melted chicken fat (schmaltz)
- 1/3 cup grated yellow onion
- 1 1/4 cups matzoh meal

## The Soup

- 3 quarts rich chicken broth
- One chicken, about 2 1/2 to 3 pounds, washed and dried
- 1 large onion, diced
- 2 large carrots, thinly sliced
- 2 celery ribs, thinly sliced
- 1 small rutabaga, peeled and diced
- 4 large parsley sprigs, plus more for garnish
- 4 large dill sprigs, plus more for garnish
- 1 tablespoon vegetable oil, for forming the matzoh balls