

Matzo Ball Soup

Traditional Jewish matzo ball soup with fluffy dumplings in rich chicken broth. Perfect for holidays, comfort food, and cold weather dining.

10 min

PREP

40 min

COOK

50 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 egg
- 1 tsp baking powder
- 7 cup chicken broth
- 1 tbsp olive oil
- 1 cup carrot
- 1 cup celery
- 1 cup onion
- 1 tbsp parsley
- 1 tsp dill
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Make the matzo ball mixture**

Whisk together 1 cup matzo meal, 1 teaspoon salt, and 1 teaspoon black pepper in a medium bowl until evenly combined.
- 2** Beat 2 eggs with 1 tablespoon chicken fat or oil in a small bowl until smooth. Pour into the matzo meal mixture and stir gently with a fork until just combined - don't overmix or the matzo balls will be tough.
- 3** Cover the bowl and refrigerate for at least 30 minutes until the mixture firms up and holds together when shaped.

4 **Start the soup base**

Heat 1 tablespoon oil in a large pot over medium heat until shimmering, about 2 minutes.

5 Add 1 cup diced onions and cook, stirring occasionally, until soft and translucent, about 4-5 minutes.

6 Add 1 cup diced carrots and 1 cup diced celery. Cook, stirring occasionally, until vegetables begin to soften, about 5 minutes.

7 Pour in 7 cups chicken broth and add 1 teaspoon fresh dill. Bring to a boil over high heat, then reduce to a gentle simmer and cook for 15 minutes until vegetables are tender.

8 **Shape and cook matzo balls**

Fill a large pot with salted water and bring to a rolling boil over high heat.

9 Wet your hands with cold water and gently roll the chilled matzo mixture into 8-10 walnut-sized balls, rewetting hands as needed to prevent sticking.

10 Carefully drop matzo balls into the boiling water one at a time. Cover the pot, reduce heat to medium-low, and simmer for 20 minutes until matzo balls float and have doubled in size.

11 **Finish and serve**

Remove matzo balls from water with a slotted spoon and place 2-3 in each serving bowl.

12 Season the soup with salt and pepper to taste, then ladle hot soup over the matzo balls and serve immediately.

Tips

Chill the matzo ball mixture for at least one hour before shaping - this helps the balls hold together better during cooking.

Wet your hands with cold water when forming the matzo balls to prevent sticking and ensure smooth, round shapes.

Don't peek under the pot lid while the matzo balls are cooking - the steam helps them become light and fluffy.

Use a light touch when mixing the matzo ball batter - overmixing will result in tough, dense dumplings.

Season your cooking water with salt when boiling the matzo balls to add flavor from the inside out.

For extra-fluffy matzo balls, separate your eggs and whip the whites to soft peaks before folding them into the mixture.

Taste and adjust the seasoning of your broth before serving - it should be well-seasoned to complement the mild matzo balls.

Make matzo balls slightly smaller than desired as they will expand during cooking, roughly doubling in size.