

Matzo Balls

Kathy Marshak, Cosmopolitan 2/9/12 (traditional Manischewitz package)

1/2 c matzo meal

2 eggs

2 T soup stock, broth, or water

2T chicken fat, margarine, butter, or oil

1 t salt

1 t to 1T parsley (optional)

Mix all together. Chill at least 1 hour, better overnight. Bring a pot of salted water to a boil. If you have plenty of soup, use that for cooking balls, instead of salted water. Lightly form balls, about 1" diameter, and drop into pot. Boil until color changes from yellow to white, about 1/2 hour. Test by cutting one in half--texture and color should be the same all the way through. Serve in chicken or turkey soup or broth.

Makes about 12 matzo balls.