

Matzoh Ball Shooters

Sometimes you don't need a whole bowl-full.

A single bite of these fluffy matzoh balls is the perfect way to celebrate.

Yields: 8 - 12

Ingredients

4 eggs
1/2 c. Seltzer
1/2 c. shortening or chicken fat, melted
1 c. matzoh meal
2 tsp. dill, finely minced
kosher salt
Freshly ground black pepper
2 qt. chicken broth, either homemade or canned

Directions

1. In a large bowl, whisk eggs until well mixed. Add in seltzer and melted shortening or fat, and stir to combine. Whisk in matzoh meal and stir until well incorporated, getting rid of all lumps. Stir in dill, salt, and pepper. Set aside in refrigerator for 30 minutes.
2. Meanwhile, bring chicken broth to boil in a large pot. Remove matzoh ball mixture from refrigerator. Using a melon baller or teaspoon, scoop 1-inch matzoh balls and drop them into the boiling broth. For rounder, firmer matzoh balls, roll in your hands before dropping into the broth. Once all matzoh balls are in the broth, allow to boil for 20 minutes.
3. To serve, place one matzoh ball onto a soup spoon and ladle with broth.

