

# Two-Day Matzo Ball Soup

(Matzo ball mix adapted from Joan Nathan's NYTimes recipe.)

## The day before your Passover seder:

Roast a chicken.

While the chicken is roasting, scrub and chop carrots, celery, and turnips into bite-sized pieces. For approximately two gallons of soup stock, you'll need 4-5 carrots, 3-4 stalks of celery, and 2-3 turnips. (Store carrots and turnips separately from celery.)

Debone the chicken. (Chop chicken and store for tomorrow.)

Save the drippings.

Simmer the roast chicken carcass with 2 bay leaves, a whole garlic head sliced in half, peeled ginger root (2-3 small pieces), an onion (peeled and sliced in half), and the washed ends of the chopped carrots, celery, and turnips.

Simmer for approximately 2-3 hours.

Strain stock. Add salt and pepper to taste.

## The morning of your Passover seder:

Mix the following ingredients - (enough for approximately 30 matzo balls):

- 8 large eggs
- 8 tablespoons roast chicken drippings
- 8 tablespoons chicken stock
- 2 cups matzo meal
- ½ teaspoon ground nutmeg
- 4 tablespoons freshly grated ginger
- 4 tablespoons dried dill
- 4 tablespoons dried or 5 tablespoons finely chopped fresh parsley
- 2 teaspoon salt
- ½ teaspoon pepper

Cover and refrigerate for at least 3 hours.

An hour to two hours before your Passover seder:

Heat the chicken stock that you made the night before.

Use an ice cream scooper or wet hands to form matzo balls. (If the mixture is firmly set, a scooper will work!)

\*Cooking matzo balls in the soup stock will enhance their flavor. However, this method can result in a murky broth. For a clearer and more aesthetically pleasing broth, consider cooking the matzo balls separately in a pot of salted water. You can enhance the flavor of the water by adding pieces of fresh ginger, garlic, and a bay leaf.

15 minutes into cooking your matzo balls, add in chopped carrots and turnips (be sure to bring them to room temperature before adding).

5 - 7 minutes later, add in the celery and chicken.

After 30 - 40 minutes, your matzo balls and veggies will be fully cooked, and your soup will be ready to serve!

Garnish with fresh parsley and/or dill.