



Bubbie's

RECIPE OF THE WEEK

Old Recipes. Brighter Days.

*A little
love in
every bite.*



Meals
Create
Memories



Matzo Ball Soup

A BOWL OF LOVE 

Ingredients

For the Soup:

- 1 whole chicken (3–4 lbs),
cut into pieces
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 1 large onion, quartered
- 3 cloves garlic
- 8–10 cups water
- 2 tsp salt (or to taste)
- 1 tsp black pepper
- 1 bay leaf
- Fresh dill or parsley (optional)

For the Matzo Balls:

- 4 large eggs
- 1/2 cup vegetable oil (or chicken fat,
if you're feeling traditional!)
- 1/2 cup matzo meal
- 1/4 tsp salt
- 1/4 tsp pepper
- 2 tbsp seltzer or club soda
(makes them light and fluffy!)

Directions

- 1. Make the Soup:** In a large pot, combine chicken, carrots, celery, onion, garlic, water, salt, pepper, and bay leaf. Bring to a boil, then reduce heat and simmer for about 1 1/2–2 hours. Skim off any foam. Remove chicken, shred the meat, and return it to the pot. Discard the bones and bay leaf.
- 2. Make the Matzo Balls:** In a bowl, beat eggs with oil, salt, and pepper. Stir in matzo meal, then add seltzer. Mix gently. Cover and refrigerate for at least 30 minutes (this helps them get nice and fluffy).
- 3. Cook the Matzo Balls:** Bring the soup to a gentle boil. With wet hands, form balls about the size of a walnut. Drop them into the simmering soup. Cover and cook for 20–25 minutes, without lifting the lid.
- 4. Serve:** Ladle into bowls with carrots, shredded chicken, matzo balls, and plenty of love.

*Comfort
looks a lot
like this.*



"Bubbie's Tip:

*A good matzo ball
should be light, tender
and full of love —
just like family.*



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