

Kniedlach (matzah balls)

From *A Year in Chicken Soup* by Hattie Garlick on Talking of Food. Matzah balls to go with the "*Jewish Penicillin*".

Ingredients

2 cups	medium matzo meal
1	egg
	salt and pepper
a few tbsp	chicken soup stock

Method

Put the matzo meal into a bowl. Stir in an egg and lots of salt and pepper — LOTS. Stir in a few tablespoons of your soup stock. Taste, and add more salt and pepper if needed.

Roll the mixture into small balls and drop them into the soup. They will be ready in ten minutes, when they'll puff up and float up to the surface. Tastes differ though, some people like them firm, others soft. So if you want yours fluffy, add more stock. If you like them like bullets, don't.