



Kneidel Balls (aka: Matzah Balls):

One of my sons friends calls these kneidel balls, inadvertently mixing the English and Yiddish together – I hope it catches on!

INGREDIENTS:

4 eggs

60 ml (1/4 cup) vegetable oil

60 ml (1/4 cup) sparkling water

130 grams (1 cup) matzah meal

1 teaspoon Salt



METHOD:

In a medium bowl. Mix the eggs well with a fork. Add the oil, sparkling water, matzah meal, and salt, mix well. Cover and refrigerate for half an hours.

Dip your hands in cold water and make about balls about an inch in diameter.

Bring water to a boil in a large pot. Add salt and place the matzah balls in the water. Cover and simmer about 30 minutes until soft.

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