

Chef Doug Weinstein's Matzo Ball Recipe

INGREDIENTS (Makes 16 balls)

- 6 large eggs
- ½ cup melted schmaltz (chicken fat) or vegetable oil
- 6 tbsp. chicken broth or water
- 3 tbsp. chopped dill
- ¾ tsp. freshly ground pepper
- 3 tbsp. plus
- 1½ tsp. kosher salt
- 1½ cups matzo meal

INSTRUCTIONS

1. Whisk eggs in a medium bowl until no streaks remain. Add schmaltz, broth, dill, pepper, and 1½ tsp. salt and whisk vigorously to combine. Whisk in matzo meal until well combined. Chill at least 35 minutes or up to 2 hours (this is essential so that the matzo meal can hydrate).
2. Bring 3 qt. water to a boil in a medium pot. Season with remaining 3 Tbsp. salt.
3. Using dampened hands, roll matzo mixture into 16 balls about 1½" in diameter. It's okay to really work them into a ball. Transfer to a small rimmed baking sheet or large plate.
4. Carefully lower matzo balls into boiling water with a slotted spoon, adjusting heat as needed to maintain a low simmer. Cover pot and simmer over low heat, checking occasionally to make sure water isn't boiling too rapidly, until balls are very puffed and light in color, 30–40 minutes. Don't remove them sooner than this; they will be dense in the middle if undercooked. Turn off heat and let balls sit in cooking liquid until ready to serve.

Source: <https://www.bonappetit.com/recipe/bas-best-matzo-balls>