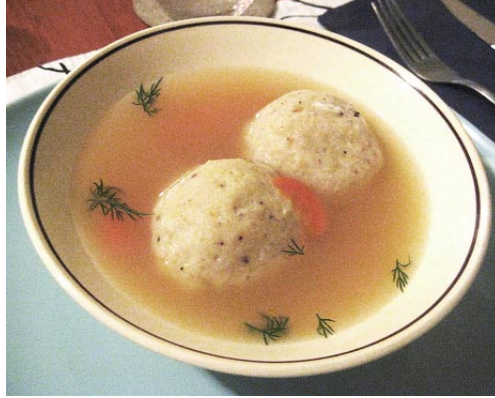


Matzo balls for Passover



For our Passover Seder (traditional evening meal on the first night of Passover) my mother always made Matzo ball soup. Her famous soup was a chicken broth with matzo ball dumplings made from matzo meal, eggs, water, and schmaltz (chicken fat). We've gotten a little more modern as we make matzo balls in my house by using light oil instead of the schmaltz.

There's an art to making matzo balls as there are some common mistakes that make the dumplings heavy instead of light and fluffy. Here's my recipe and instructions.

Matzo Ball Recipe

1 cup Matzo meal
¼ cup light corn oil
¼ cup water
1 tsp. salt
dash of pepper
4 large eggs
1 TB. fresh parsley, chopped

Beat the eggs with the water, oil, salt, pepper, and parsley. Add matzo meal and stir until well mixed. Refrigerate the mixture for at least one hour. After chilling, shape walnut-sized dough into balls with your wetted hands. Keeping your hands wet keeps the matzo from sticking as you form the balls. Drop balls into boiling salted water and cook for 30 minutes. Remove the matzo balls from the water with a slotted spoon and add them to your chicken soup. This recipe makes about 20 1-inch matzo balls which is about 6 servings.

The key mistakes that people make are to not leave enough time to adequately chill the mixture before dropping the balls into boiling water; stirring the mixture too much; and cooking the matzo balls in the chicken soup instead of salted water first.

I usually triple this recipe to bring enough soup to our family's Seder and have some left over for the coming week of Passover.

1. Show how much of each ingredient will be required to triple this recipe.

2. For practice, I made the matzo balls several days before Passover. I was following the recipe but carelessly used $\frac{1}{3}$ cup corn oil and $\frac{1}{3}$ cup water. How must I alter the remaining recipe so that the matzo balls come out OK?

In 2010, Chef Jon Wirtis of a delicatessen in Tucson, Arizona created a 426-pound matzo ball. Sounds awful to me. He certainly didn't just triple my recipe.

His ingredients included 125 pounds of matzo meal, 25 pounds of schmaltz, over 1,000 eggs and 20 pounds of potato starch.

3. Approximate how many times did he multiply the recipe to make this one giant matzo ball? What clues from the recipe did you find most useful for determining this?
4. About how much must all of those eggs weigh? (1 cup of flour weighs about 4.5 ounces)
5. How long do you think he should have chilled the dough?
6. How long do you guess he should cook this mammoth matzo ball?
7. About how many people could that matzo ball feed?

Source: http://en.wikipedia.org/wiki/Matzah_ball
and my mother's recipe