

Knaidlach (Matzoh Balls)

INGREDIENTS:

6 eggs separated

1 teaspoon salt

1/8 teaspoon pepper

1 cup matzoh meal

2 tablespoons chicken fat or margarine melted

DIRECTIONS:

Beat egg whites until stiff

Beat egg yolks in separate bowl until light. Add salt, pepper and melted fat to beaten yolks;

fold egg yolks gently into egg whites

Fold in matzoh meal one spoonful at a time

Refrigerate for at least one hour

Moisten hands and form batter into walnut-sized balls

Drop into rapidly boiling soup

Reduce heat and cook slowly, covered for 30 minutes