

# MATZO BALL SOUP

(VEGETARIAN)



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## Ingredients

3 tbsp EVOO  
1 small onion, chopped in large chunks  
1 clove garlic, sliced  
3 celery stalks, sliced  
1 parsnip, sliced  
3 carrots, 2 sliced (one for later)  
1 large red potato, chopped in large chunks  
1 small turnip, chopped in large chunks  
1 small bunch parsley  
2 small dill stalks  
Salt and pepper to taste (about a tsp each)  
1/2 tsp turmeric  
1/2 tsp sumac  
1 cup matzo meal  
1 tsp salt  
4 eggs  
4 tbsp EVOO  
4 tbsp water

## Directions

In a large stock pot, drizzle olive oil over high heat and sauté onions, garlic, celery, parsnip, and carrots. Once onions become translucent and you get a bit of a brown on the other veggies, add 10 cups of water, spices, cover and bring to a boil. Reduce heat to low and simmer for one to two hours.

The veggies will end up being discarded when soup is ready to be served, though they made a decent side dish for a different meal!

For the matzo balls, combine all ingredients, by hand, and refrigerate for an hour. Form ping pong ball sized balls with your hands and place on wax paper until you are ready. Boil 4 cups of water with one cup of broth for the matzo balls to cook in. Gently drop them all in and simmer for 30 minutes.

To serve, we also used the remaining carrot, shredding it in small pieces, and chopped parsley for additional crunch and flavor.

To watch a video of this recipe click the green bar.