

Matzoh Ball Soup

Chef Judi Gallagher

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While I can't guarantee it will cure the common cold, it couldn't hurt. I think matzoh ball soup is wonderful to serve year round, whether you're celebrating Passover or just need some comfort in your life.

- 3 cartons chicken stock
- 2 chicken breasts, bone in, skin off
- 1 1/2 onions, cut into large chunks
- 4 stalks celery, leaves on, cut into large pieces
- 4 carrots, peeled, cut into large pieces
- 2 tblsp fresh dill, chopped
- 1 tsp dill seed
- Fresh ground pepper
- Kosher salt, if needed
- 1 packet matzoh ball mix
- 2 tblsp vegetable oil
- 2 eggs, beaten
- 4 quarts boiling water

Place the chicken stock, vegetables and seasoning in a soup pot. Add chicken breasts and bring to a boil, then simmer for 20-25 minutes. Remove chicken, cool slightly, and break chicken off the bone into small pieces. Return to pot.

In a separate bowl, mix 2 beaten eggs with 2 tablespoons vegetable oil. Add matzoh ball mix and stir well. Place in refrigerator for 20 minutes. While that's refrigerating, boil 4 quarts water. Take the matzoh ball mix out of the refrigerator and roll into small balls. Drop into boiling water, lower heat to a low boil, cover and cook for 20 minutes. Remove the matzoh balls from the boiling water and add to the soup. Simmer soup for 30 minutes, adjust seasoning with salt and pepper and enjoy!

Matzoh Brie with Salmon

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- 1 egg
- 1 sheet matzoh
- Salt and pepper, to taste
- Butter
- Fresh-snipped chives
- Sour cream
- 2 oz. 20 smoked salmon

Moisten the matzoh. Start by breaking up the matzoh and soaking it in cold water until it's soft. Drain the matzoh in a colander. Don't soak for more than 2 minutes. Beat the eggs, adding a little salt and pepper to taste. Add salmon and fresh-snipped chives.

Transfer the mix to a hot, well-buttered cast-iron skillet and cook until done, turning once. Keep the heat down and check regularly so that it doesn't burn. Transfer to a plate, and serve while hot. Sour cream is traditionally served on the side as well.