**Type: Floaters**

**Flavor: Parsley, Onion powder**

**Lightening agent: Seltzer**

**Matzoh Brand: Streits**

**Combine**

**4 eggs, beaten**

**¼ cup chicken fat**

**¼ cup Seltzer**

**1 Tbl chopped fresh parsley**

**2 tsp salt**

**1/8 tsp black pepper**

**1/2 tsp onion powder**

**1 cup matzo meal**

**Refrigerate for 1 hour. Roll into eight or nine 2″ tight balls and drop into boiling UNsalted water and cook for 45 minutes. Simmer in chicken soup before serving.**

**Rich’s Flavorful Matzo Balls**

**Special thanks to Rich for sharing his Matzo Ball making tips and recipe. He has perfected some of the most tasty Matzo Balls I have ever enjoyed!**

**Type: Sinkers**

**Flavor: Parsley, Onion powder, Chicken Stock**

**Matzoh Brand: Streits**

**Combine**

**4 eggs, beaten**

**¼ cup chicken fat**

**¼ cup Chicken Broth**

**1 Tbl chopped fresh parsley**

**2 tsp salt**

**1/8 tsp black pepper**

**1/2 tsp onion powder**

**1 cup matzo meal**

**Refrigerate for 1 hour. Roll into eight or nine 2″ tight balls and drop into boiling UNsalted water and cook for 45 minutes. Simmer in chicken soup before serving.**

**Vegetarian Matzo Balls**

**Type: Sinkers**

**Flavor: Dill, Onion**

**Matzoh Brand: Manischewitz**

**Combine**

**4 eggs, beaten**

**¼ cup Olive Oil**

**¼ cup Vegetarian Broth (vegeta)**

**1 Tbl chopped fresh dill**

**1 tsp salt**

**1/8 tsp black pepper**

**1 T minced onion**

**1 cup matzo meal**

**Refrigerate for 1 hour. Roll into eight or nine 2″ tight balls and drop into boiling UNsalted water and cook for 45 minutes. Simmer in chicken soup before serving.**

**I did try the recipe found on the web for the classic Second Ave Matzah Ball Soup and I found all three of the above recipes far superior.**

**Tip:**

**1. Rendered your own Chicken fat. I collected fat from chickens I prepared by saving the scraps in the freezer just to use for this purpose. It is a hard to beat flavor enhancer.**

**2. Make the chicken broth from scratch and you will have a world class Matzah Ball experience.**

**3. Use the freshest Matzah meal you can find. I like buying my Matzah in Jewish neighborhoods delis in Brooklyn right particularly around Passover and freezing a couple of extra boxes.**