

Matzah Ball Soup

2 Tablespoons Canola Oil

2 large eggs

Matzah Mix Packet (*For the recipe Jamee used Manischewitz Mix*)

Soup Mix

8 Cups water

2 Cups Chicken Stock

12 baby Carrots

In a bowl blend 2 eggs with 2 TB oil. Add contents of matzah ball packet. Mix with a fork. Chill in refrigerator for 15 minutes.

In the meanwhile add 8 cups water and 2 cups chicken broth to soup pot and bring to a brisk boil. Add carrots to the pot. Remove chilled matzah ball mix. Form 1 inch diameter balls.

Cook

Drop matzah balls into the boiling water and cover tightly. Reduce heat and simmer until thoroughly cooked about 20 minutes.