

# KNEIDLACH

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BBYO Argentina

Some people say kneidlach (matzah balls) are a Pesach delicacy, but for Amy and her brother, they've always been a High Holiday favorite. Her aunt makes them throughout the Jewish year, turning a familiar comfort food into a tradition the family looks forward to every holiday season.

## INGREDIENTS

- 4 eggs
- 1 cup matzah meal
- ½ cup soda water
- ¼ cup oil
- Salt and pepper to taste
- 1 small onion, finely chopped and sautéed
- 1 level tablespoon baking powder

## INSTRUCTIONS

1. In a bowl, mix the eggs with the oil, soda water, salt, pepper, and baking powder. Add the onion.
2. Once everything is well combined, gradually add the matzah meal and stir until you have a uniform mixture (not too hard and not too sticky). Let it rest in the refrigerator until the matzah meal has absorbed the liquids well (about 30–45 minutes).
3. With wet hands (with water or oil), form small balls (they will expand a little when boiled) and cook them in boiling broth for approximately 10 minutes.
4. B'TEAVON!

