

Gluten-Free Matzo Ball Soup

Makes 12-13 matzo balls, serves 6

Matzo Balls

1 cup + 2 Tablespoons GF matzo meal
¼ cup schmaltz
4 eggs
2 tablespoon chicken broth
2 tablespoons chopped fresh dill
1 teaspoon Morton's Kosher salt
½ teaspoon black pepper

Soup

1.5 lbs chicken thighs, bone-in and skins removed
2 carrots, sliced (about 1.25c)
2 celery stalks, sliced (about 1.25c)
1 yellow onion, small dice (about 1.25c)
6 cups chicken broth
2 tablespoons chopped parsley, plus extra for serving
Fresh dill
Salt
Pepper

Matzo Balls

1. In a large bowl whisk eggs, broth, schmaltz, chopped dill, salt, and pepper. Switch to a spoon or rubber spatula and stir GF matzo meal into the wet ingredients. Cover and refrigerate for 30 minutes.
2. Bring a large pot of water to a gentle boil. Season the water with a few tablespoons of salt. The salty water will season your matzo balls as they cook and absorb the liquid they are cooked in.
3. Using a 1.5T scooper, scoop balls and roll them between your palms gently to shape and smooth.
4. Using a slotted spoon, lower matzo balls into the boiling water. Reduce to a simmer and cover. Cook for 35-40 minutes. Test a ball for doneness. Remove from the water, cut in half, and if the balls feel firm in the center, simmer for a few extra minutes. Be careful not to overcook the GF matzo balls because they can fall apart.
5. Turn off the heat, cover, and hold matzo balls in their liquid until ready to eat. Matzo balls can be stored in some cooking liquid in the fridge to enjoy later.

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Soup

6. In a Dutch oven or large pot, add 1T schmaltz or oil. Heat to medium heat.
7. Remove skin from chicken thighs and season with kosher salt. Arrange chicken thighs in a single layer and cook undisturbed until golden brown, about 8 minutes. Flip and cook the other side until golden. Transfer browned thighs to a plate and hold.
8. If needed, add another 1T of schmaltz or oil to the pot and reduce heat to low. Sauté onion, carrots, and celery for 3-5 minutes until vegetables just slightly soften.
9. Add 6 cups of chicken broth, browned chicken thighs, and 2T of chopped parsley back to the pot. Increase heat and bring the soup up to a boil. Reduce the heat to a low simmer, cover, and simmer the soup for 30 minutes.
10. Remove chicken thighs and shred meat. Add shredded chicken back to the soup. The chicken thighs might not be cooked all the way through. If not, once shredded and added back to the soup, simmer everything for an additional 5-10 minutes.
11. Season the soup with kosher salt and a generous amount of black pepper.

To serve

Place a few matzo balls in a bowl. Top with soup and lots of fresh parsley and dill.