

Millie's Matzo Balls

3 large eggs

$\frac{1}{4}$ tsp. salt

$\frac{3}{4}$ cup matzo meal

White pepper

Millie says: I've tried all the methods and all the flavorings. I think this is the simplest way to produce well-formed, light dumplings. Use 1 egg to each $\frac{1}{4}$ cup meal. (You should get 2-3 matzo balls per $\frac{1}{4}$ cup meal.) Beat eggs with rotary beater until double in volume. Add salt and several dashes of white pepper. With beater on low — or fold in by hand — gradually add matzo meal, mixing until it's incorporated into eggs. Let stand at least 20-30 minutes. Form balls with tip of a wet tablespoon or with clean, wet hands. Drop each ball, as it's formed into boiling soup. Cook 30-40 minutes, covered. The balls freeze well — either separately or in soup.