**CHICKEN MATZO BALL SOUP**

Dairy-free, Nut-free

While the garlic powder may not be traditional, it does enhance the flavor and hide some of the “green” taste, but feel free to leave it out. This soup is comfort at the highest level. When you come down with a cold, it will be your go-to meal for cozy healing.

**DOSAGE WHEN MADE WITH CANNABIS OIL (PAGE 38): ABOUT 40 MG THC PER SERVING**

# 4 eggs

**¼ cup water or seltzer water 2 tablespoons Cannabis Oil**

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**2 tablespoons vegetable oil or schmaltz (chicken fat)**

**2 teaspoons garlic powder (optional) 1 teaspoon dried parsley (optional)**

**1 teaspoon salt**

**½ teaspoon freshly ground black pepper**

**1 ⅛ cups matzo meal**

**4 cups strong chicken stock**

**1 large parsnip, peeled and diced**

**1 large carrot, peeled and sliced into**

**¼-inch rounds**

**1 celery rib, chopped into**

**¼-inch pieces**

1. In a medium bowl, beat the eggs, water, Cannabis Oil, and vegetable oil with a fork until well combined. Mix in the garlic powder (if using), parsley (if using), salt, and pepper. Mix in the matzo meal until thoroughly combined. Cover with plastic wrap and refrigerate for

20 to 30 minutes.

1. While waiting, bring a medium pot of salted water to a boil.
2. Pour the stock into a large pot and add the parsnip, carrot, and celery. Bring to a boil, then reduce the heat and simmer until the vegetables soften, about 10 minutes.
3. Moisten your hands with cold water and form the chilled matzo mixture into 8 balls. Drop them into the salted boiling water. Lower the heat to a simmer, cover the pot, and cook for 30 minutes. Do not open the lid.
4. Place 2 matzo balls in each bowl, and fill each with the soup and vegeta- bles. Serve immediately.

Cooking tip A Jewish bubby (who happened to be a fabulous cook) once told me the secret to fluffy matzo balls is to *never* open the lid during cooking!

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