

Matzo Ball Soup with Attitude

A comforting bowl of soup that slaps the cold right outta your face.

Ingredients:

- 1 packet Matzo Ball Mix
- 1 packet Soup Mix
- 10 cups (2 1/2 quarts) cold water
- 1 carton (32 oz) low-sodium chicken broth
- 2 large eggs
- 2 tbsp vegetable oil
- 8 oz egg noodles (cooked separately)
- 1-2 chicken bouillon cubes (for the noodles)
- 1/2 tsp garlic powder (adjust to taste)
- 1/2 tsp onion powder (adjust to taste)
- Freshly ground black pepper (enough to make your neighbors sneeze)
- Optional: Saltine crackers (but seriously, just do it)

Instructions:

1. In a bowl, whisk together 2 eggs and 2 tbsp vegetable oil. Stir in the matzo ball mix (packet No. 1). Chill in the fridge for 15 minutes.
2. While the matzo mix chills, add the soup mix (packet No. 2), 10 cups of water, and the chicken broth to a pot. Bring it to a brisk boil.
3. In a separate pot, boil water with 1-2 bouillon cubes. Cook the egg noodles in this water, then drain without rinsing.
4. Wet your hands and form the chilled matzo mixture into 1-inch balls. Gently drop them into the boiling soup base.
5. Cover tightly, reduce the heat, and simmer for 20 minutes. No peeking!

6. Season the soup with garlic powder, onion powder, and freshly ground black pepper. Taste and adjust to your liking.
7. Serve the soup with matzo balls, noodles, and crushed Saltine crackers if desired.