

Gluten-Free Matzo Balls

(gluten-free, dairy-free, pareve, Passover)

Please see full blog post and recipe description at:

<http://glutenfreenosh.com/2015/03/20/gluten-free-matzo-balls>

Ingredients:

- 2 medium potatoes (Russet or Yukon Gold)
- 2 large eggs, lightly beaten
- 1 cup ground almond meal
- 1/2 cup potato starch
- 2 tablespoons oil
- 1 teaspoon fresh dill, minced
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 teaspoon garlic powder
- 1/8 teaspoon black pepper

Method:

1. Boil potatoes in salted water until tender and a fork can pierce the potatoes easily, about 20 minutes. Drain, return to the warm pot (no longer on the heat) and steam off any extra moisture for about 5 minutes. Peel potatoes and refrigerate for at least two hours in an open bowl.
2. Press potatoes through a potato ricer or mash them well, so there are no lumps. Measure 1 cup (packed) riced potatoes and place in a large bowl (save the remainder for another use). Add eggs, almond meal, potato starch, oil, dill, salt, baking soda, garlic powder and pepper. Mix well and refrigerate the mixture for at least 30 minutes.
3. When ready to cook, bring a large pot of salted water to boil. Wet hands well with water to gently form walnut-sized balls of dough. Gently drop balls in water and cover the pot. Cook in lightly boiling water (not too vigorous, or it will break up the matzo balls) for about 35 minutes. Remove matzo balls with a slotted spoon.

Yield: About 16-20 matzo balls