



A Passover recipe from TBM Sisterhood

from Stella Stanway

Spiced Carrot and Sweet Potato Soup with Almond and Ginger Matzo Balls

SOUP INGREDIENTS

- 6 T (3/4 stick) unsalted pareve margarine
- 6 C 1/4" thick rounds, peeled carrots
(about 7 large carrots)
- 2 C chopped onion
- 3/4 C diced, peeled, tan-skinned sweet
potatoes (not yams)
- 3 1/4 t ground cumin
- 2 t paprika
- 1/4 t cayenne pepper
- 2 pinches ground cinnamon
- 9 C canned low-salt broth

SOUP DIRECTIONS

Melt margarine in a heavy large pot over medium-high heat. Add carrots, onion and sweet potato. Sautee until onion is translucent, about 8 minutes.

Add 2 3/4 t cumin, paprika, cayenne and cinnamon; stir 1 minute.

Add 8 C broth and bring to a boil.

Reduce heat to medium-low, cover and simmer until carrots are very tender, about 30 minutes.

Puree soup in small batches in blender until smooth. Return to the same pot.

Mix in remaining 1/2 t cumin. Thin soup with all or part of remaining 1 C broth.

Season soup to taste with salt and pepper. Refrigerate until cold; then cover and keep refrigerated at least 1 day and up to 3 days. Rewarm soup over medium heat and ladle into bowls. Add matzo balls and sprinkle with cilantro.





A Passover recipe from TBM Sisterhood

from Stella Stanway

**Spiced Carrot and Sweet Potato
Soup with Almond and Ginger
Matzo Balls**

MATZO BALL INGREDIENTS

1/4 C (1/2 stick) unsalted pareve
margarine, melted
1/2 C slivered almonds, toasted
1 1/4 t kosher salt
1 t sugar
3/4 t ground ginger
1/4 t ground black pepper
4 large eggs
1/3 C ginger ale
1 C unsalted matzo meal
1 1/2" thick round peeled fresh ginger

SOUP DIRECTIONS

Place margarine in medium bowl.

Blend almonds, salt, sugar, ginger and pepper in food processor until nuts are finely chopped; mix into margarine.

Whisk in eggs and ginger ale; stir in matzo meal. Cover and chill one day.

Bring large pot of salted water to boil; add fresh ginger.

Drop batter onto sheet of foil in 16 equal mounds. Using wet hands, shape mounds into smooth balls and drop into boiling water.

Cover pot tightly. Reduce heat to medium.

Cook matzo balls until very tender throughout, about 1 hour and 15 minutes.

Using slotted spoon, transfer matzo balls in single layer to 13x9x2-inch baking dish.

DO-AHEAD TIP: Can be made 2 days ahead. Cover and refrigerate. Rewarm by steaming for 20 minutes on vegetable steaming rack over boiling water.

