

Guest Blog Recipe

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Kale and Horseradish Matzo Ball Soup

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Shalom, dear readers. With passover fast-approaching, we decided to break out the matzo meal and cook up that most favored and quintessential of Jewish cuisine: matzo ball soup. Matzo is a simple unleavened bread made of with special flour and water that is traditionally eaten during Passover. Grind up this modest bread, mix it with eggs, onions and other flavorings and you've got a delectable dumpling that's sure to appease even King David himself.

Because we love playing around with the classics, we added our CSA horseradish to the matzo balls for a little extra zing. Keep in mind that when you cook fresh horseradish, it loses a good deal of its bite. We recommend grating raw horseradish on top of the soup for some extra kick. We also mixed in some Keswick Leshner cheese from the last cheese share to give the matzo balls an added measure of richness.

If you're like us, you're thinking, "Oy vey! Enough vith this vinter already!" So with this recipe we repurposed kale—a staple winter green—to act as a cheery reminder that spring is indeed soon to be sprung. We blanched, pureed and stirred it into the soup to give the broth a deep emerald green color that is sure to banish your wintry disposition. We garnished the soup with dill (a mensch of an herb to be sure) and red cabbage from Landisdale Farms for some crunch and color.

Matzo Balls

Prep time: 35 min

Cook time: 5 min

Ingredients:

- 3 eggs
- 1/2 cup vegetable stock
- 1 1/2 cups matzo meal
- 1/4 cup minced red onion
- 1/2 cup peeled and grated fresh horseradish
- 1/2 cup shredded cheese (We used Keswick Creamery's Lecher)
- Salt (Kosher of course) & pepper to taste



Directions:

- Whisk together egg and veg stock.
- Add matzo meal, and integrate with your hands as you would a dough.
- Mix in horseradish, cheese and onions. Refrigerate 30 minutes to allow the matzo meal to hydrate.
- Roll out balls about one inch in diameter. Drop all into the soup, and let cook until big and fluffy (approx. 5 minutes).



Kale Soup

Prep time: 30 minutes
Cook time: 30 minutes

Ingredients:

- 1 medium onion (about 1 cup sliced)
- 2 stalks of celery (about 1/2 cup sliced)
- 1 carrot (about 1/2 cup sliced)
- 3 quarts vegetable stock
- 1 bunch of kale
- Juice of 1 lemon
- Salt & pepper to taste

Directions:

- In a 6-quart pot, sweat sliced carrots, celery and onions in olive oil over medium heat. After the vegetables soften, add vegetable stock. Reduce heat and simmer for at least 30 minutes.
- In the meantime, remove stems from the kale. Bring a pot of water to a boil and season generously with salt. Prepare a large bowl of ice water.
- Plunge the kale into the boiling water for no more than 10 seconds to blanch it. • Transfer immediately to the ice water to shock the kale and arrest the cooking process. This will “set” the chlorophyll and give you a deep green color. Repeat this process of quickly blanching and shocking a few leaves at a time to avoid losing your boil.
- Puree the kale with a few tablespoons of ice water until it’s smooth.
- When the soup is finished cooking, remove from heat and stir in the kale puree.
- Season with salt, pepper and lemon juice.