

# Rosa Mexicano

## RECIPE:

**Chipotle Marrow Matzo Balls** Makes approximately 20 Matzo balls. Add more chipotle pepper if you want it spicier.

## INGREDIENTS:

- 4 eggs
- 1/2 cup water
- 2 tablespoons schmaltz
- 1 cup matzo meal
- 2 tablespoons marrow
- 1/2 chipotle pepper
- 1/8 teaspoon ginger, grated
- 2 heaping tablespoons cilantro, chopped
- 1 tablespoon onion, chopped

## DIRECTIONS:

1. In a blender, purée the chipotle pepper and cilantro with the water to make it smooth.
2. In a bowl, beat the eggs until the yolks and whites are well combined.
3. Sauté the onion in the schmaltz until brown, let cool.
4. Buy large marrow bone and scoop out marrow with a knife. Drop in cold water and gently press with your fingers until all the blood is out and is white. (This takes a little time but it's worth it).
5. Place the marrow in a mixing bowl and cream it until it has the consistency of mayonnaise.
6. Add the egg and mix well.
7. Add the purée and then the onion and ginger to the mixture until it is all well incorporated.
8. Gradually add the matzo meal until fully incorporated.
9. Cover and refrigerate for two hours.
10. Bring a large pot of water to a rolling boil
11. Form the matzo balls using about 1.5 tablespoons for each. Make smaller or larger depending on preference.
12. Drop into boiling water and simmer for 30 minutes.