

Spring Vegetable Soup with Mondlen

1/4 c. oil	1 c. chopped onion
2 quarts boiling water	2 c. grated carrots
2 c. shredded cabbage	2 med. potatoes, peeled & diced
2 sprigs fresh dill	3 3/4 teas. salt
1/4 teas. ground black pepper	3 med. tomatoes, peeled & diced
3 eggs, separated	3/4 c. finely ground almonds
1 teas. grated lemon rind	1/2 teas. ground cinnamon

Heat 1/4 c. oil in a large saucepan over medium high heat; add onion and cook until tender. Add water, carrots, cabbage, potatoes, dill, 3 1/2 teas. salt and pepper. Cover and bring to a boil; reduce heat and cook 25 mins. Add tomatoes and cook 10 mins. more.

While soup is cooking, pour oil into a skillet to a depth of 1 inch. Heat to 375 degrees. Beat egg yolks slightly and stir in almonds; mix in lemon rind, cinnamon and remaining 1/4 teas. salt. Beat egg whites until stiff; fold in egg yolk mixture. Drop teaspoonfuls of mixture into hot oil and cook until lightly browned on both sides, turning once. Drain on paper towels and serve in hot vegetable soup. Makes 8-10 servings.

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