Matzoh Brei

Description

Time for Matzoh Brei (matzo brei) with the leftover matzohs from Passover, here is a favorite family recipe and tradition.



Summary

Yield: 2
Prep Time: 20 minutes
Category: Omelettes
Cuisine: Jewish
Tags: Jewish

Ingredients

- 8 matzohs
- 3 cups boiling water
- 4 eggs, beaten
- 1/2 tsp kosher salt
- 1/8 tsp ground black pepper
- 2 tbsps vegetable oil
- 1/4 onion, diced

Instructions

Bring the water to a boil. Once boiling, allow to stand for 30 seconds to cool slightly. Break the matzohs into 2 inch squares and place in a large saucepan. Pour the hot water over the matzohs and drain immediately using a colander. Don't allow the matzohs to soak in the water. You want to moisten the matzohs just enough so they will absorb the egg.

After you drain the matzohs, return them to the saucepan. Add the

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beaten eggs, kosher salt and ground pepper. Toss gently with a fork until the matzoh is coated with the egg and seasonings. Be careful not to break up the matzohs any further.

In a large skillet or omelette pan, heat the vegetable oil until hot. Add the onions and sauté until translucent. Add the matzoh and egg mixture and stir quicly to mix in the onions. Continue to fry over medium heat. When the bottom starts to brown, turn over with a spatula. Keep turning until a light golden brown on both sides, about 10 minutes.

Add more salt to taste as needed (matzoh brei just seems to need more salt to get it just right).

Makes 3 to 4 servings.

Notes

Of course, the authentic (heart stopping) matzoh brei is made with chicken schmaltz (rendered chicken fat), but we substitute the vegetable oil to live another day and enjoy some more matzoh brei. If you've never tried making matzoh brei with chicken schmaltz, you must experience at least once - it is heavenly delicious (or at least it sends you on your way to heaven).