**Passover Matzoh Brei (Fried Matzoh)**

From Andrea Watman

Matzoh brei is delicious as a midnight snack or when served for brunch or breakfast.

At my house we serve it with applesauce on the side – but you can serve it sprinkled with cinnamon-sugar, or accompanied by orange marmalade.

Don’t worry about leftovers, if there are any – just wrap them in plastic wrap and microwave when hunger hits.

**INGREDIENTS:**  
1. 6 Plain Matzoh Boards  
2. Hot Water  
3. 5 Large Eggs  
4. ¼ Cup Milk  
5. ¼ Tbs David's Kosher Salt  
6. ½ Tbs Zabar's Ground Black Pepper  
7. 3 Tbs Butter for Frying plus  
8. 1 Tbs Corn Oil for Frying (or you can use all butter or all oil)  
  
**DIRECTIONS:**  
1. Break the Matzoh Boards into pieces in a large bowl and cover with hot water. Allow matzoh to soak for approx. 1 minute and drain completely. Leave in bowl.  
  
2. Mix eggs, milk, salt and pepper in a separate bowl and pour over matzoh pieces. Be sure to mix well so that all the matzoh pieces are covered in egg and milk mixture.  
  
3. Heat butter and/ or corn oil in a 12” heavy fry pan. Add matzoh mixture. Be patient and allow mixture to brown before attempting to turn. Some people prefer to turn “pancake style” – at my house we break up the mixture so that we get many more browned crunchy edges – our favorite part! It should take 5-10 minutes to cook – remember to allow the edges to brown and be sure to cook long enough so that the entire mixture is totally cooked.  
  
4. Serve Immediately.  
  
Variations on the theme:  
  
- You can make Onion Matzoh Brei by sautéing a Chopped Onion in the pan before adding matzoh mixture.  
  
- You can make Mushroom Onion Brei by sautéing ½ lb fresh sliced mushroom and a chopped onion in the same pan before adding matzoh mixture.