

## Matzo Brei

I have no idea if this is authentic matzo brei by any means, but this is the way my mother taught me to make it, so this is the recipe I'll share. Even if you don't celebrate Passover, I encourage you to grab a few boxes of matzo from the grocery store while it's plentiful and squirrel them away for future matzo brei extravaganzas. Is this simply a vehicle for butter and syrup? So what if it is?

Serves 2 to 3

3 squares plain matzo (*not* egg matzo, which is too tender)

1 large egg, lightly beaten

Butter and syrup, for serving

In a large bowl, break the matzos into a medium, irregular chunks. Don't make them too tiny and dusty, but don't make them too big either. About the size of half a randomly broken Triscuit is a very general guideline, but trust me, it really doesn't matter.

Cover the matzo with tepid tap water. Let stand while you grab your egg, a nonstick 8-1/2" skillet, some cooking spray, butter and syrup.

Spray the skillet, then set it over medium-low heat. While it warms, hold your hand over the bowl, and gradually tip the water out into the sink. Use your hand to stop the matzo from tumbling down the drain or into last night's dirty dishes. Get out as much water as you can. The matzo should be moist, but definitely not soggy. Stir in the beaten egg, and turn a few times to coat the matzo pieces evenly.

Transfer to the skillet, pressing down firmly with a heatproof spatula so the mixture is like one big pancake. Cook, partly covered, for 5 minutes, or until the underside is nearly dry. Carefully run a knife along the perimeter to loosen, then use a large plate or pot lid to flip the matzo over, sliding it back into the skillet cooked-side-up. Cook the second side another few minutes, until crisp and slightly browned. Make sure the whole brei (or whatever it is) is cooked through and not wet. Wet = not good. Crisp on the outside and just a little moist inside = good.

Cut into wedges and serve with butter and syrup.