

RECIPE

Herby Matzo Brei

Ingredients

2 cups boiling water

4 matzo squares

4-6 large eggs

1/2 teaspoon salt

3-4 tablespoons duck fat, for frying (can also use margarine, butter or oil)

Fresh herbs, minced

Fresh black pepper, to taste

Instructions

In a shallow bowl, cover the matzo with boiling water and drain immediately. Squeeze out any excess water.

Break the matzo into small, uneven pieces.

In a medium bowl, whisk together the eggs and salt. Gently stir in the softened matzo.

Heat the duck fat (or other fat) over medium heat in a large skillet. Pour in the matzo mixture and cook as you would an omelette—turning only once.

Garnish with fresh herbs.

WINE

Pair with a vintage Champagne. The mellowed out fizz will skim the unctuous eggy feeling from your palate for that herbs and butter (or margarine)-infused toast will truly sing.