

Matzo Brei

4 cups of matzo farfel
4 large eggs
1 t salt plus more
1/2 cup milk
6 T butter

1. Place matzo farfel into a bowl and cover with water for 3 minutes
2. When farfel is soft, remove all excess water by pouring into a strainer
3. Transfer to a large bowl
4. In separate bowl, beat eggs, salt and milk vigorously, pour over wet farfel and stir
5. Heat butter in skillet until melted and hot over medium high heat
6. Add farfel mix and scramble with wooden spoon or spatula until very golden brown and the mixture looks dry
7. Check for seasoning and divide among plates
8. Sprinkle with cinnamon and sugar, serve jam on the side or drizzle with your favorite syrup