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Selections from our “Mucho Easy” Recipe Collection

### *Abe's Matzoh Brei*

This wonderful recipe was taught to me by my father, Abraham Mondshein. My father was a holocaust survivor and enjoyed celebrating the freedom he cherished each Passover by making his favorite breakfast treat. It can be enjoyed for brunch at any time of year, too.

#### Ingredients:

4 pieces of matzah  
2 eggs (or 4 egg whites)  
2 Tablespoons evoo/extra virgin olive oil  
2 teaspoons of sugar, optional  
salt and pepper

In a bowl, break up matzah in pieces about 1/2 inch wide. Soak in warm water until matzah is a little soft. Drain off water.

Heat 9" skillet to a medium heat, Add evoo.

Beat eggs and add to soaked matzah and stir. Add salt and pepper and stir again. POUR matzah mixture into pan and cover with a plate. Cook until first side is lightly browned.

Lift pan and turn over so the matzah brie ends up on the plate. Re-oil pan if necessary. Place other side down in pan and cook until light brown on this side.

Turn out onto plate again.

Sprinkle sugar on top if you would like and serve with apple sauce and sour cream or yogurt.

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