

Another Parnes Family Recipe

Grandma Pflaster's Matza Brie

(Dad's favorite Passover breakfast!)

1 matzo to one egg (separated) ratio---I used four eggs and four matzos
onion powder to taste
garlic powder to taste
dash salt

Break up matzos and pour boiling water over it in a colander. Drain. Beat egg whites until stiff. Add "wet" matzos to egg yoke, stirring. Fold in beaten egg whites. Preheat skillet to 350 degree (electric skillet). You can do this all on top of the stove in a large pan. Add vegetable oil to cover the bottom of the pan. When drops of water in the oil bubble, then take tablespoon full measures of the mixture and cook until golden brown. Serve warm. You may store in the refrigerator and reheat for breakfast. Serve with sugar sprinkled on top.

From the recipe file of Daria Parnes