

Matzo Brei

Serves 2–4

I'd say the two most important steps to success here are properly frying the onions (till frizzled and fried around the edges, tender the whole way through) and adequately soaking the matzo (the matzo should feel like it's soaked but not soggy, pliable but with some integrity left). Do both of these things correctly and you, too, will fall in love with matzo brei and make Dan Roman proud.

2 tablespoons neutral oil, like grapeseed, canola or vegetable

1 large onion, thinly sliced

Kosher salt, freshly ground black pepper

4 lightly salted matzo boards

6 large eggs

2 tablespoons unsalted butter

Finely chopped chives, scallions and/or dill, for serving (optional)

Sour cream or full fat greek yogurt, for serving (optional)

1. Heat oil in a medium/large non-stick skillet (regular stainless steel skillet works fine, too). Add onion and season with salt and pepper. Cook, tossing occasionally until the onions are completely tender with a deep, dark brown color and fried and frizzled edges, 8–10 minutes. Taste them along the way and make sure they're salty and peppery enough.
2. Once the onions are where you want them to be, whisk your eggs in a large bowl just like you're making a scramble; season with salt and pepper.
3. Break up the matzo into quarters (if they break up further that's fine) and place in a large bowl. Cover with hot water (I use tap water) and let them soak for 60–90 seconds. They should feel pliable and soft without feeling soggy— like they were caught in the rain, not drowned in the ocean.
4. With your hands, remove matzo from the water and squeeze out any extra water. Add to the scrambled eggs and using a spatula, fold them in. Let them sit a minute or two to get that matzo intimate with those eggs.
5. Season egg/matzo mixture with salt and pepper and add to the fried onions along with the 2 tablespoons of butter. Cook over medium heat until the eggs just start to scramble and set, about a minute (this happens very fast; try not to over scramble or the matzo brei could be dry).
6. Remove from heat and finish with flaky salt and more pepper, shower with dill and chives if you've got 'em. Serve with sour cream (or whatever you like).

ALISON ROMAN