

GREAT GRANDPA SANYA'S GREFRISTE MATZEH MADE FAMOUS BY GRANDPA SIDNEY

Sidney D Markman <sdmark@duke.edu> wrote (4/5/2007):

Here is my father's recipe for grefrishte matzeh

1. Break into large pieces 2 or 3 matzos per person.
2. Place in large bowl.
3. Pour a minimum of BOILING water over matzos. COVER TIGHTLY TO STEAM MATZOS
4. Beat slight 1 EGG per 2 matzos,+/- . Salt to taste. NO PEPPER. ADD A LITTLE MILK, perhaps 4 ounces at most, or as much as you wish, but only just as much so that the matzos are firm and just coated with the mixture. NO ONIONS!
5. Mix eggs with steamed matzohs.
6. In large skillet - best is cast iron skillet pour sufficient amount of vegetable oil to coat bottm, liberally, and enough to coat sides when oil in skillet tilted
7. High heat---test by sprinkling a few drops of water into heated oil--should crackle and evaporate--don't OVER HEAT!
- 8 Put steamed matzos into skillet
9. REDUCE heat to medium or less. COVER TIGHTLY.
10. Turn matzos FREQUENTLY to avoid burning (if heat is too high) and to brown evenly and STEAM thoroughly. COVER TIGHTLY
11. BUTTER, place a few pats of butter on top of matzohs once when uncovered for turning.

DELICIOUS!