



## Two Jews Making Food Episode 12

### MATZO BREI, VEGETARIAN KISHKA, AND CHAROSET

#### MATZO BREI

##### Ingredients:

- 4 sheets matzo
- 4 eggs, lightly beaten
- 1 Tbsp. water
- Sea salt to taste
- 2 Tbsp. butter
- Optional if going sweet: 1 tsp. Vanilla
- Optional if savory: Pepper

##### Instructions:

- Soak sheets of matzo in water until soft but not falling apart.
- Break into small pieces in a large bowl.
- Add eggs, water, salt, and optional vanilla or pepper.
- Heat butter in skillet until melted bubbling dies down.
- Pour matzo mixture in the pan and cook until solid (almost like scrambled eggs) and to your likeness, dark-wise, about 3-5 minutes.
- Plate and serve with Jam or Jelly, Maple Syrup, Cinnamon Sugar, Honey, Chives (if savory) – whatever you want!

#### VEGETARIAN KISHKA

##### Ingredients:

- 2 Cups Matzo Meal
- 2 Carrots
- 2 Stalks of Celery
- 1 Onion, chopped

½ Cup oil  
1 Egg, beaten  
1 Tbsp. Sugar  
Salt and Pepper

**Instructions:**

- Heat oven to 375 degrees.
- Put matzo meal in a bowl. Blend remaining ingredients in a blender or food processor.
- Pour mixed ingredients into the bowl with the matzo meal and mix well.
- Form into 2 long rolls.
- Lightly oil 2 sheets of aluminum foil and place each roll in the foil and seal.
- Bake for 45 minutes.
- Slice and serve!

**CHAROSET**

**Ingredients:**

3 Medium Gala or Fuji apples, peeled, cored, and finely diced  
1½ Cups walnut halves, lightly toasted, cooled, and coarsely chopped  
½ cup sweet red wine such as Manischewitz or Extra Heavy Malaga  
1½ teaspoons ground cinnamon  
1 tablespoon packed brown sugar

**Instructions:**

- In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.
- Best served on matzo!