

Salami and Eggs

*from **In Our Grandmothers' Kitchens***

Ingredients:

2 slices (between 1/8 and 1/4 inch thick) kosher salami

2 eggs

(You may add a little pepper if you like—but you don't really need to. And there's enough sodium in the salami to preserve your guts for weeks so don't worry about salt!)

Instructions:

Cut the salami slices into 5 or 6 pieces, and cut some of those pieces in half.

Pop the salami pieces into a small, nonstick frying pan over medium heat. (In the olden days my father didn't use a nonstick pan, but believe it or not kosher salami isn't quite as fatty as it used to be, so the nonstick pan helps.) Toss them around until they brown.

Whisk the eggs together, pour them over the salami pieces, and quickly toss and cook.

Depending on hunger and time of day (and what if anything else is being served), this serves 1 to 2. I ate it for lunch yesterday, but there was a little left over for my dog.