

Lebanese Fried Eggs with Za'atar

a recipe from www.maureenabood.com

The difference with these eggs: they are fried in olive oil, which makes for crispy, lacey, golden edges. Fried eggs and za'atar was not a combination found on the menu at Boulette's, nor on the menu at the Abood house either. I discovered them from my Lebanese friend Dan Shaheen this summer, who said he's been eating za'atar and eggs all his life, any time of the day. Slice one of the season's juicy tomatoes alongside and eat with pieces of soft, thin pita bread or flat bread to scoop up the eggs and tomatoes.

2 eggs

1 tablespoon extra-virgin olive oil

1 tablespoon za'atar

Heat the olive oil in a small frying pan over medium heat until hot but not smoking.

Cook one egg at a time to crisp the edges completely, and be careful here because the oil spatters and spews. Long sleeves help. Crack one egg into the oil and cook until bubbling and beginning to crisp around the edges. To cook the top of the yolk, cover the pan briefly. Lift the lid every 30 seconds or so, cooking the yolk until desired doneness. Transfer the egg to your plate. Repeat with the second egg, adding another teaspoon of oil if you've poured off the oil with the egg on the plate.

Sprinkle the za'atar over the eggs, and go for it.