

10 MINUTE OMELETTES

Works great to get everyone fed at once & with very little clean up. Kids especially like it.

INGREDIENTS

- veges (green peppers, onion, mushrooms)
- meat (ham, bacon, sausage)
- cheese (shredded - 1/8 cup per person)
- eggs (2 per person)
- milk/cream (1/2 Tablespoon per person)
- butter (1/4 teaspoon per person)
- salt & pepper

PREPARATION

Fill a pot 3/4 full of water & put on to boil. Your pot size will be determined by how many are participating. We use a dutch oven pot to prepare 6-8 omelettes.

Cut up your favorite ingredients, green pepper, onion, mushrooms ham, bacon, sausage (etc) into small pieces. We do it ahead of time to save on the preparation & fuss. Put all ingredients on the table in bowls. Give each person a ziploc sandwich bag and write their name on it with a permanent marker. Each person goes around the table with their bag & puts whatever ingredients they would like into it, then add the milk, butter, eggs & salt / pepper. "Zip" the bag up, try to get most of the air out of the bag to allow for expansion. Carefully knead the bag to mix up the ingredients & scramble the eggs. Place the bag into the boiling water for 10 minutes to cook & you have multiple perfect omelettes.

** If you use more than 2 eggs allow an extra 3-4 minutes for cooking time.

Submitted By
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