

**MAY 2010**  
**RECIPE OF THE MONTH**

**OMELET**

**2 - 3 LARGE EGGS**

**SALT**

**BLACK PEPPER**

**TABLESPOON OR TWO OF BUTTER**

**SMALL AMOUNT OF MILK OR HEAVY WHIPPING CREAM**

**YOUR CREATIVE OMELET INGREDIENTS - CHEDDAR CHEESE,  
SLICED MUSHROOMS, CHOPPED HAM + +**

**CRACK EGGS INTO MIXING BOWL. ADD SALT AND PEPPER AND  
SMALL AMOUNT OF MILK OR WHIPPING CREAM. BEAT WELL.**

**GET OUT YOUR FRYING PAN, LET IT GET WARM ON LOW HEAT,  
ADD YOUR BUTTER TO THE PAN. WHEN BUTTER HAS MELTED,  
ADD YOUR EGGS MOVING THE PAN AROUND TO MAKE EGG MIX  
GO AROUND THE PAN EVENLY. WHEN OMELET BEGINS TO COOK  
AND FIRM UP - ADD YOUR CHEESE AND OTHER INGREDIENTS.**

**USING A SPATULA EASE AROUND THE EDGES OF THE OMELET  
AND FOLD IT OVER IN HALF. WHEN IT GETS TO YOUR DESIRED  
DONENESS - BROWN UNDERNEATH, COOKED ON TOP, SPATULA  
IT ONTO PLATE.**