

OMELETS IN A BAG

Have you ever heard of this? (This works great! Good for when all your family is together and no one has to wait for their special omelet.)

Have guests write their name on a quart-size, zip-lock freezer bag with permanent marker. Crack 2 eggs (large or extra-large) into the bag (not more than 2) and shake to combine them.

Put out a variety of ingredients such as: cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc.

Each guest adds prepared ingredients of choice to their bag and shakes; make sure the air is out of the bag and the bag is well-zipped.

Place the bags into rolling, boiling water for exactly 13 minutes.

You can usually cook 6-8 omelets in a large pot. For more, make another pot of boiling water.

Open the bags and the omelet will roll out easily. Be prepared for everyone to be amazed.

Nice to serve with fresh fruit and coffee cake; everyone gets involved in the process and it's a great, cheerful conversation-starter for the morning.