

# ASPARAGUS OMELETTE

Beat 4 egg yolks until light. Fold in stiffly beaten whites. Heat  $1\frac{1}{2}$  tablespoons butter in skillet, pour in eggs. When set, place in oven 5 minutes. Add California Canned Asparagus tips which have been heated and drained. Fold omelette and serve with parsley and remaining tips.