

## Bread-Crumb Omelette

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|---------------------------------|----------------------------------|
| 1 Cupful of Dry Bread<br>Crumbs | 2 Tablespoonfuls of<br>Drippings |
| 1 Cupful of Cold Milk           | 1 Teaspoonful of<br>Salt         |
| 3 Eggs                          |                                  |

PUT the bread crumbs in a bowl, cover with cold milk and let stand for fifteen minutes; beat the eggs until light; add to the bread, with salt and flavoring to taste; mix well. Put the drippings into a pan; when hot pour in the omelet; do not have the fire too hot; raise the edges to let the soft part go under, and raise the center; when set, double over. This is good served with jelly between layers and around the omelet.