

Clam Omelet

- 1 Cupful of Hot Chopped Seasoned Clams
- 6 Eggs
- 2 Tablespoonfuls of Butter
- Salt and Pepper

HEA**T** the butter in an omelet-pan; beat up the eggs, season them with salt and pepper, pour them into the hot pan; draw the eggs from the edge to the center as fast as they are cooked. Cook very slowly until all is thickened, place one half upon a hot platter, pour over the hot clams and cover with the remaining half of the omelet. Serve at once.