

## Egg Omelet

Allow one egg for each person when making an omelet.

3 eggs, 3 tablespoons hot water or milk, pepper, salt, 1 tablespoon butter.

Melt the butter in an omelet pan. Separate the yolks from the whites of the eggs; beat the yolks until thick and add seasonings and water. Then fold in the whites of the eggs which have been beaten stiff as for frosting. Pour the egg mixture into the hot frying pan and allow it to cook slowly uncovered.

It is difficult to cook a thick omelet through without burning on the bottom. An excellent way is to leave it over the fire until it begins to cook and has raised well; then put it on the top grate of a moderate oven (not hot, or it will fall).

If the omelet clings to the fingers when it is touched, it is not done. As soon as it does not stick remove it. Serve at once. Pull apart with fork instead of cutting.