

JELLY OMELET.

FOUR EGGS, one-fourth teaspoon salt, four tablespoons water, one tablespoon sugar, one tablespoon butter, three tablespoons jelly.

Separate yolks from whites. Beat yolks in a bowl with a Dover beater until thick, add sugar, salt and water. Beat whites until stiff, cutting and folding the yolks into them until the mixture is blended. Melt butter in omelet pan and when moderately hot turn in mixture; spread evenly and place on range where it will cook slowly for about twelve minutes. Keep the temperature low until the last minute, when it may be raised to brown the bottom. When "well puffed," put pan in a moderate oven to cook the top until omelet is firm to the touch. Grease omelet through the center, drop bits of jelly on half of top and fold other side over it. Garnish with remainder of jelly and sprinkle with sugar. Serve at once.