

MUSHROOM OMELET

PEEL a pint of fresh mushrooms, put in a saucepan with a tablespoonful of butter rolled in cornstarch, half a teacup of sweet milk, a few drops of lemon juice, with salt and pepper. Set on the fire and let simmer until the mushrooms are tender. Make plain omelet, and pour in an omelet pan. When ready to turn pour half the mushroom mixture in the centre, fold over, turn and dish. Pour the remaining mushrooms around the omelet and serve.