

Raisin Omelet

4 eggs
4 tablespoons cold
water

$\frac{1}{3}$ teaspoon salt
2 tablespoons butter
 $\frac{1}{4}$ cup raisins

BEAT the eggs lightly, yolks and whites together, adding the salt and water. Melt the butter in a large omelet pan and let it get hot but not brown. Turn the omelet in, allow it to cook gently and when beginning to set spread the raisins over the surface of the omelet. Finish the cooking, fold the omelet over and serve very hot.