

# Rice Omelet

- 1 Cupful of Cold Boiled Rice
- 1 Tablespoonful of Drippings
- 3 Tablespoonfuls of Cut Onion
- 3 Eggs
- $\frac{1}{2}$  Teaspoonful of Salt
- Pepper

**P**UT bacon drippings into a frying pan; fry the onion until tender but do not brown, stirring all the time; add the rice to heat through. Beat the eggs with three tablespoonfuls of cold water until light; add the salt and pepper; pour over the hot rice. Shake the pan constantly; raise the edges so the soft part will run underneath. When set and firm, sprinkle with parsley, and double over. Serve on a hot platter.