

Savory Banana Omelet.—Peel four bananas, cut them into slices, not too thin. Melt two tablespoonfuls of butter in a pan, when hot put in the bananas, and toss them over the fire for a few minutes; then season with salt and pepper. Break four eggs into a basin, add one tablespoonful of milk, and salt and pepper to taste, and beat well. Melt two tablespoonfuls of butter in an omelet pan, pour in the egg mixture and stir over a quick fire until the eggs begin to set; then shape into an omelet. Put the prepared bananas in the center, fold in the sides of the omelet, and let it take color; then turn out and serve immediately.