

Savory Omelet

- 6 Eggs
- 2 Tablespoonfuls of Grated Onion
- 1 Cupful of Creamed Vegetable
- 1 Tablespoonful of Drippings
- 2 Tablespoonfuls of Chives, Scullion Tops or Parsley
- 1 Teaspoonful of Salt
- A Pinch of White Pepper

SEPARATE the eggs, and beat the whites until light; then beat the yolks with a quarter of a cupful of cold water, salt, pepper, chives or scullion tops; add the yolks to the whites, stir lightly until well mixed; pour into a hot pan, in which the oil, or drippings, and onion have been heated; keep over a slow fire until bottom is set (try by raising with knife). If the oven is hot put the omelet in

for from three to five minutes to dry the top; if not, cover the omelet and leave on a slow fire, shaking the pan until set. Spread one side with creamed vegetable; fold over omelet. Garnish.
