

Some Omelet Recipes—Both French and puffy omelets admit of many variations. Remnants of chopped, cold, cooked chicken, veal or ham may be folded in just before the turning, or grated cheese may be added. Cooked peas, asparagus or cauliflower may be added to a white sauce and poured around the omelet.

For a puffy omelet, separate the yolks from the whites of four eggs. Beat the yolks until thick and lemon colored, and add one-half teaspoonful of salt, a few grains of pepper and four tablespoonfuls of hot water. Beat the whites of four eggs until stiff and dry, cutting and folding them into the first mixture until they have taken up all the mixture. Heat an omelet-pan and butter the bottom and sides with one tablespoonful of butter. Turn in the mixture, spread evenly, place on the range where it will cook slowly, occasionally turning the pan that the omelet may brown evenly. When well "puffed" and delicately browned underneath, place the pan on the center grate of oven to finish cooking the top. The omelet is done if it is firm to the touch when pressed by the finger. Fold and turn on a hot platter and pour around one-and-one-half cupfuls of white sauce.