

Somerset Omelet—Mix three-fourths tea-spoonful of salt with two and one-half tablespoonfuls of flour, and pour on gradually, while stirring constantly, one cupful of cold milk; then add three eggs well beaten. Heat an iron frying-pan, put in two tablespoonfuls of butter, and when butter is melted pour in the mixture. As soon as it begins to cook, scrape from bottom of pan and lift with a griddle-cake turner, so that uncooked part may run underneath to be cooked. Add one tablespoonful of butter as needed to prevent the mixture from sticking, and continue lifting the cooked part until mixture is firm throughout. Place on a hotter part of range to brown underneath. Roll, and turn on a hot platter.