

Spanish Omelet *add*

- 4 Eggs - *7C - mushrooms*
- 2 Cupfuls of Strained Tomatoes
- $\frac{1}{2}$ Cupful of Finely Cut Onion
- 2 Tablespoonfuls of Drippings
or Oil - *3tblsp. celery*
- 2 Tablespoonfuls of Green *chopped*
Pepper
- 1 Tablespoonful of Cut Parsley
- 1 Teaspoonful of Salt
- 1 Tablespoonful of Flour

SEPARATE the eggs; beat the whites until dry, then the yolks, adding four tablespoonfuls

of milk or water; add the well-beaten yolks to the whites, and mix lightly. Have a large pan hot, put in the oil, pour in the egg mixture, and place over a slow fire; cook until set. If the oven is hot put the omelet in; otherwise leave the pan on a slow fire, and cover for a few minutes; it will puff up and cook through. Cover the omelet with sauce, double over, put on platter, and pour the rest of the sauce around.

Sauce: Put one tablespoonful of oil, or drippings, into a pan; add the onion, and boil for a few minutes; then add the tomatoes, salt and green peppers; boil for five minutes; add the flour, which has been mixed with a little cold water. Half a cupful of chopped mushrooms may be added if desired, or a little snice.