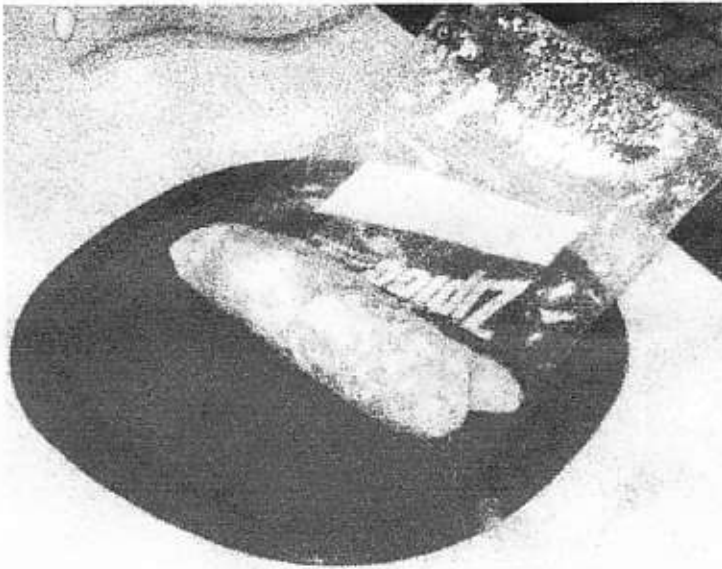


ZIPLOCK OMLETTE



This works great! Good when you're alone or you have guests. No one has to wait for their special omlette. Have guests write their name on a quart size ziplock bag with a permanent marker.

**Crack two large eggs into the bag (no more than two)
Shake to combine them.**

**Put out a variety of ingredients such as:
Cheeses, ham, onion, peppers, tomatoes
hash browns etc. (diced veggies)**

- each guest adds prepared ingredients of choice to their bag and shake it well.

- Make sure to get air out of the bag and zip it up.

**Place the bags into rolling, boiling water for exactly 13 minutes.
You can usually cook 6-8 omelettes in a large pot
(have two pots, if nec.) A large roaster will hold up to 14**

**Cut tip off bag and the omelette will roll out easily, right onto plate.
Be prepared for everyone to be amazed!**

**Imagine having these ready the night before and
putting the bag in boiling water while you get ready!
Breakfast for all in 13 minutes!**

December, 2007