

---

---

FAMOUS POINTE MOUILLEE CLUB RECIPES

---

## Omelets

*(For four persons. Time required for cooking, 10 minutes.)*

INGREDIENTS: 6 new laid eggs  
 $\frac{1}{2}$  oz. butter, or teaspoonful olive oil  
pepper and salt to taste

PREPARATION: Beat, but do not whip, the eggs in a bowl with half small cupful of cold water. Add pepper and salt and any desired mixture to be contained in the omelet, such as minced cold ham, finnan haddie, cooked minced calf's liver, kidney, cheese, chopped fresh parsley, onion, sweet herbs, etc., etc. Heat the butter, or olive oil, in 12-inch frying pan, over bright fire, and when hot pour in egg mixture and cook slowly until sufficiently set to fold up. A good omelet should be soft in centre and not more than a quarter of an inch thick.