

TOMATO OMELET***Improved with Lea & Perrins' Sauce***

Spread sliced and fried tomatoes in between the omelet before folding and pour the tomato gravy, which cooked out of the tomatoes in frying, over the finished dish.

SPANISH OMELET***Improved with Lea & Perrins' Sauce***

Just before folding omelet over, spread with the following mixture and pour what is left, over the whole omelet after it is placed on the platter: 2 finely chopped onions, 1 chopped green pepper, a few cut olives, and, if possible, a few mushrooms. Sauté these ingredients in 2 teaspoonfuls of oil, add 1 cupful of tomato juice and spread in between and pour over omelet.

CORN OMELET***Improved with Lea & Perrins' Sauce***

Spread the omelet with cooked corn before folding.

VEGETABLE OMELET***Improved with Lea & Perrins' Sauce***

Spread the omelet with any desired combination of, or individually cooked vegetable, as peas, carrots, asparagus, cauliflower, onions. This also helps to use up any vegetables of which too small a quantity has been left to permit using them alone. The vegetable used should be heated in a little butter or cooking oil to which a few drops of **Lea & Perrins' Sauce** have been added.

PLAIN SOUFFLE***Improved with Lea & Perrins' Sauce***

- 1 tablespoonful of **Lea & Perrins' Sauce**.
- 2 tablespoonfuls of shortening.
- 2 tablespoonfuls of flour.
- $\frac{1}{2}$ cupful of milk or water.
- 3 eggs.

Melt the shortening, stir in the flour until smooth, remove from the fire and slowly stir in the liquid. Add the salt and paprika and cook for three or four minutes or until a thick, smooth sauce is made. Beat the yolks of the eggs until creamy and add to the sauce. Remove from the fire and add the stiffly-beaten whites of the eggs. Add the **Lea & Perrins' Sauce**. Pour into a buttered baking dish, place dish in a pan of hot water and bake in a slow oven for twenty or twenty-five minutes. Serve at once.

The dish in which a soufflé is baked should be broad and wide, rather than high and narrow, to prevent the soufflé from rising too high in the center and then falling. It is a big help to pin a buttered paper band around a soufflé dish before baking, so that it will rise easily without overflowing.

CHEESE OMELET***Improved with Lea & Perrins' Sauce***

Sprinkle grated cheese over the omelet before and after folding. Or add $\frac{1}{2}$ cupful of grated cheese to the omelet in the making.

BACON OMELET***Improved with Lea & Perrins' Sauce***

Fry four or five slices of bacon until crisp. Use the bacon drippings in place of the butter in making and frying the omelet. Spread the bacon, cut into small pieces, on the omelet before folding. Garnish the plate with bacon. Serve at once.

HAM OMELET***Improved with Lea & Perrins' Sauce***

Chop previously fried ham very fine and reheat in some fat to which **Lea & Perrins' Sauce** has been added. Spread on omelet.

SARDINE OMELET***Improved with Lea & Perrins' Sauce***

Sauté some sardines in a little cooking oil to which **Lea & Perrins' Sauce** has been added and spread on omelet before folding.

KIDNEY OR CHICKEN LIVER OMELET***Improved with Lea & Perrins' Sauce***

Reheat previously cooked chicken livers or kidneys in a little cooking oil to which **Lea & Perrins' Sauce** has been added and spread on omelet before folding. Pour a little kidney or liver gravy over omelet.