

Omelet

- a little butter
- eggs
- milk or cream
- salt and pepper
- shredded cheese and/or other fillings, at room temperature

Add a little butter to your pan, and heat to medium or medium-high.

Whisk egg, milk or cream, and salt and pepper. Once pan is hot, rotate the pan so that the butter thinly coats the bottom. Then pour the egg mixture into the pan.

Quickly stir with chopsticks or a fork for a few seconds, turning pan to even out egg. Turn off the stove. Scoop one omelet worth of fillings onto one side of the fried egg.

Fold the egg over the fillings, move to the edge of the skillet, and flip onto a plate. Shape the omelet with a paper towel.

Serve.

Preparation time: 10 minutes

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