

## Omelets in a Bag

Bring a large pot of water to a boil.

For a two egg omelete, use a quart size resealable freezer bag (zipper bags suggested). Write your name with permanent marker on outside of bag.

Crack two eggs into the bag and squeeze to mix eggs. Add any ingredients you want to the omelete (cheese, ham, green onion, etc).

Press out most of the air and seal.

For an 8-10 quart pot, place 4-5 bags in at a time into the boiling water. Cook for 13-14 minutes. More bags may fit, but the water temperature might drop and take longer to cook the eggs.

Use tongs to remove the bags from the pot. Carefully open each bag and slide the omelete onto a plate.

Enjoy!!!

