

## **BASIC FRENCH (PLAIN) OMELET**

1 serving

*Multiply the recipe by as many servings as you need and use ½ cup of the egg mixture for each omelet.*

- 2 eggs
- 2 tablespoon water
- 1/8 teaspoon salt
- Dash pepper
- 1 tablespoon butter

Beat together eggs, water, salt and pepper until blended. In a 7 to 10 inch omelet pan or skillet over medium-high heat, heat butter until just hot enough to sizzle a drop of water. Pour in egg mixture. (Mixture should set immediately at edges.) With an inverted pancake turner, carefully push cooked portions at edges toward center so uncooked portions can reach hot pan surface, tilting pan and moving cooked portions as necessary. When top is thickened and no visible liquid egg remains, fill, if desired. With pancake turner, fold omelet in half. Invert onto plate with a quick flip of the wrist or slide from pan onto plate.