

Oven Omelet

Carole Laughary

8 eggs
1 tsp. Cream of Tartar
8 T. milk
Butter

Beat 8 egg yolks until thick and lemony.
Salt and pepper to taste - then add 8 T. milk

Beat 8 whites until very stiff. Add 1 tsp. cream of tartar. Fold in the egg yolks.

Melt 4 T. butter in large frying pan - when bubbling, pour the egg mixture in. Cook over low heat for 10 minutes. Then bake at 350° for 15 minutes or until browned and set and leaves no imprint. Take out and fold over onto plate.

Pour melted or shredded cheese over.

Personal Notes: Do you remember this? We had it for dinner quite often.

Ramequin

Carole Laughary

1/2 cups flour
2 cups cold milk
3-1/2 T. butter
1/2 tsp. salt
1/8 tsp. pepper
nutmeg
4 eggs
1-1/3 cups shredded swiss cheese

Put milk in saucepan - whisk in flour - stir until boils, then remove and beat in butter, seasonings, and 1 by 1, the eggs and 1 cup of the cheese.