

Ziploc Omelets

Submitted by Su Countess

This works great!!! Good for when all your family is together. The best part is that no one has to wait for his or her own special omelet!!! Nice to serve with fresh fruit and coffee cake; everyone gets involved in the process and a great conversation piece.

- Quart-size Ziploc freezer bags
- Large or extra-large eggs
- 1/4 cup of milk (optional)
- Cheeses
- Ham
- Onions
- Olives
- Bell peppers
- Tomato
- Hash browns
- Salsa

Have guests write their name on a bag with permanent marker.

Crack no more than 2 eggs into the bag.

Add milk or water (if desired) and shake to combine them.

Each guest adds prepared ingredients of choice to their bag and shake.

Make sure to get the air out of the bag and zip it up.

Place the bags into rolling, boiling water for exactly 13 minutes.

You can usually cook 6-8 omelets in a large pot.

For more, make another pot of boiling water.

Open the bags and the omelet will roll out easily.

Be prepared for everyone to be amazed.

