

## Classic Omelet



### Omelet

- 2 to 3 eggs
- 1 1/2 to 2 tablespoons water
- Pinch of salt
- 1/2 tablespoon butter
- 1/2 tablespoon finely chopped sweet onion
- 1/2 teaspoon dried chives
- 1 tablespoon crumbled bacon, or bacon bits
- 1/4 cup diced ham
- 1 1/2 thin sliced Cheddar cheese
- 1 Roma tomato, thinly sliced
- 1/3 to 1/2 cup shredded Colby-Jack cheese

**In a small bowl**, combine eggs, water, and salt. Whisk thoroughly.

**Melt** butter over medium heat in a 10 inch non-stick skillet. Pour egg mixture into skillet, covering bottom of skillet.

**Sprinkle** egg evenly with onion and chives. Top one half of omelet with bacon and ham. Top ham with sliced cheese. Cook until cheese is melting and eggs are just set.

**Flip** half of egg over cheese layer, so ingredients are between both layers of egg. Press gently with a spatula, assuring uncooked egg squeezes out around edge of omelet. Cover top of omelet with tomato slices and shredded cheese. Cook until cheese is partially melted and omelet is done.

**Makes 1 omelet**

**Cook's Note:** Add 1/2 tablespoon finely diced pepper, if desired. A wide spatula turner works best for flipping omelet.

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