

Bohemian Omelets

Servings: 4

Ingredients

Filling

- 1 tbsp butter
- ½ small onion, chopped
- 1 cup rice, washed and drained
- ¼ lb. ham cut into 1/3 inch cubes
- 1 ½ cups soup stock or chicken bullion

Sauce

- 2 cups spaghetti sauce
- 1 can chopped mushrooms

Omelets

- 8 eggs
- 8 tbsp water
- butter

Directions

Filling – Sauté the onions in the butter. Add the rice and stir to coat with butter. Add the ham and soup stock. Cover and cook until liquid is absorbed. Set aside and keep covered to keep warm.

Sauce – Heat the spaghetti sauce and mushrooms in a saucepan.

Omelets – Break the eggs into a bowl. Add the water and mix with a wire whisk. Heat a medium frying pan and add one tablespoon butter. Heat butter just hot enough to sizzle a drop of water. Add ½ cup of the egg mixture. With an inverted pancake turner, push cooked portions at edges toward center so uncooked portions can reach hot pan surface, tilting pan and moving cooked portions as necessary. While the top is still moist and creamy looking, add ½ cup filling and fold with the pancake turner. Invert or slide onto a plate, cover with ½ cup topping and serve. Continue to make 4 total omelets.