

Atomic Omelet ala Kathi

(For each omelet)

Ingredients:

- 2-3 eggs
- Just a little half & half or cream & just a little Atomic Mushroom "juice"
- 1/2 teaspoon mayonnaise
- Drained Atomic Mushrooms (with other stuff from jar too), amount to taste
- A little grated chili pepper jack cheese - about $\frac{1}{4}$ cup per omelet
- Butter
- 3-5 good shakes hot pepper sauce - optional

Method:

- Turn on your broiler to finish omelet!
- Beat eggs, half & half, mayo & "juice" together in a bowl with fork or whisk
- Cut Atomic Mushroom mixture in smaller pieces if desired
- Over medium heat, melt about one teaspoon butter in omelet pan and swirl to coat pan bottom and lower sides
- Add egg mixture to pan and swirl gently to coat pan bottom with mixture.
- Using a spatula, tease the egg mixture as it cooks to allow some of the liquid portion to run under the cooked portion of the eggs so it will cook too.
- When the egg mixture is nearly cooked, but not quite fully firm on surface (and maybe a little browned on the bottom) strew the Atomic Mushrooms and some of the cheese all around the surface of the omelet.
- Remove from burner
- Slide the omelet to one side of the pan, and fold $\frac{1}{2}$ of it back over itself into a "half moon" shape
- Sprinkle remaining cheese over top of folded omelet
- Place the pan under broiler and cook 2 -4 minutes, or until cheese is melted and omelet has "puffed up"