

# Omelette in a Bag

For enough to feed 6 people you will need:

12 Eggs

$\frac{1}{2}$  pint Milk

Filling Suggestions: Chopped Tomatoes, Onion, Mushrooms, Sausages, Bacon Bits, Peppers, Grated Cheese.

1 Sharp knife

1 Chopping board

6 Boil in the Bags

1 Large Dixie



1. Finely chop fillings.
2.  $\frac{3}{4}$  Fill the largest Dixie with water and bring to the boil.
3. Crack 2 eggs into each bag and carefully squeeze the bag to break up the yolks.
4. Add a little (I mean only a little!) milk and whatever fillings we have available.
5. Squeeze the bags to remove as much air as possible and seal with a twist tie.
6. Place all the bags into the dixie of boiling water for about 15-20 minutes.
7. Keep watching the dixie to ensure it doesn't boil dry.
8. Open the bag carefully (mind the steam) and tip onto your plate.