

# Omelet In A Bag

## Ingredients

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- 16 eggs
- 0 ham
- 0 cheese
- 0 bacon
- 0 tomato
- 0 onions
- 0 peppers
- 0 salsa

## Instructions

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Use your favorite omelet ingredients such as cheese, salsa, ham, onions, peppers, hash browns, tomato, bacon, etc. Whatever you would normally put into your omelet... We're using 2 xtra-large eggs, per person, too.

Have your family/guests write their names on the outside of a quart-size ziplock freezer bag with permanent marker. Crack 2 large/X-tra large eggs into the bag (more than 2 eggs won't work) and shake the bag to combine them. Put out a variety of omelet ingredients to select from such as ham, cheese, bacon, onions, peppers, etc. Have everyone add ingredients into their bag, squeeze all the air out, and zip it up. Have a large pot of boiling water ready on the stove and have them put their

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bags into rolling-boiling water for exactly 13 minutes.

You can usually fit 6-8 omelets in a large pot. If you need to make more than 6-8 omelets, have 2 pots of boiling water ready. When you remove the bags from the water, simply unzip and the omelets slide right out onto your plates. No messy cleanup and fun for everyone!! Really tasty, too!!!