

Donny's Fluffy Omelet recipe.png

service mechanics - out here to work on the pump.

Reflecting the time we had on our hands and our high hopes for Tuesday, we had fluffy omelets for breakfast this morning. Here's how they are made:

Beat 3 egg whites until stiff. Beat 3 egg yolks, 3 Tbsp water, 1/2 tsp B.P., salt, & pepper. Combine the whites and yolks. Cook in heavy buttered pan over med-low heat until brown on edges and tiny bubbles on top begin to pop.

Grate some cheese, sprinkle on top, then melt the cheese under broiler. Serve and cover with a sauce of undiluted can of cream of mushroom soup, heated. Amounts are appropriate for 2 people - we double the recipe for 4-5 people.

Rolf's Norwegian apple pancakes.png

oatmeal for breakfast. This morning Rolf us made Norwegian apple pancakes . . .

Heat oven to 400 F. Melt 2 tbsp. of margarine in each of two layer pans. Put 1/2 an apple, thinly sliced, in each pan. Beat together 4 eggs, 1/4 c. flour, 1/4 c. milk, 1/2 tsp. salt. Divide the batter between the pans. Mix together 1/4 c. sugar and 1/4 tsp. cinnamon. Sprinkle this topping on the top of the batter. Bake 20-25 minutes, or until puffed to a golden brown.

made syrup  
plates.  
napkins