

Omelets in a Bag

Need:

- Heavy duty quart freezer bags and permanent markers
- 2 eggs
- Chopped up omelet ingredients – bell peppers, mushrooms, cilantro, cooked bacon, sausage or ham – anything else you can think of that would taste good
 - Toppings: cheese, salsa sour cream, guacamole, etc. (they go on top after it is cooked – if they go in the baggie, the egg will not cook properly)
- Tall pots and stoves (about 4-6 baggies per pot) for cooking

Directions:

- Each person takes a baggie, labels it with their name with a permanent marker
- Put 2 eggs and omelet ingredients in the plastic bag, squish and shake it up, and put it into boiling water for 13 minutes.
- Take baggie out of the water, remove the cooked omelet and add toppings to taste

Notes:

- Put 4-6 baggies in one big pot
- For 60 people we used 3 big pots.
- Available at Costco:
 - Kirkland Signature by Hormel: fully cooked bacon, naturally wood smoked, microwaveable, pre-sliced – 48-50 slices (12" x 18" slabs) for \$10
 - Fully cooked turkey sausage – 48 sausages for \$8
 - Fully cooked Farmer John sausages – 36 for \$5