

American Omelette.

Tools: 8-inch nonstick skillet. Bowl. Stove. Egg-beater. Spatula. Knife.

Ingredients: 2 eggs, One stick of Butter. Paresema. Ground Pepper. Olive Oil.

Step 1. Bring all items to the counter.

Step 2. Crack 2 eggs in bowl (Not Skillet).

Step 3. Place Skillet over stove. Then, turn stove on.

Step 4. Place stick of butter on the skillet, with Stove on medium heat.

Step 5. Add eggs to the Skillet. Cook without stirring until the edges begin to set.

Step 6. Using the spatula, push the edges towards the middle of the omelette and tilt the pan so the uncooked eggs move to the edge.

Step 7. Repeat for about 5 minutes OR until eggs are somewhat set but still soft.

Step 8. Sprinkle pepper and Paresema in the center of the omelette and cook for a minute longer OR until the eggs are mostly set but still a little soft in the center.

Step 9. Use the Spatula to fold the cooked omelette.