

## Oven Omelet

Carole Laughary

8 eggs  
1 tsp. Cream of Tartar  
8 T. milk  
Butter

Beat 8 egg yolks until thick and lemony.  
Salt and pepper to taste - then add 8 T. milk

Beat 8 whites until very stiff. Add 1 tsp. cream of tartar. Fold in the egg yolks.

Melt 4 T. butter in large frying pan - when bubbling, pour the egg mixture in. Cook over low heat for 10 minutes. Then bake at 350° for 15 minutes or until browned and set and leaves no imprint. Take out and fold over onto plate.

Pour melted or shredded cheese over.

**Personal Notes:** Do you remember this? We had it for dinner quite often.

## Ramequin

Carole Laughary

1/2 cups flour  
2 cups cold milk  
3-1/2 T. butter  
1/2 tsp. salt  
1/8 tsp. pepper  
nutmeg  
4 eggs  
1-1/3 cups shredded swiss cheese

Put milk in saucepan - whisk in flour - stir until boils, then remove and beat in butter, seasonings, and 1 by 1, the eggs and 1 cup of the cheese.

Vegetables and Vegetarian Dishes

Pour half the mixture into buttered layer cake pan - spread with whatever you would like (mushrooms, chopped ham, bacon, etc.). Cover with rest of mixture. Sprinkle on remaining cheese.

Bake at 400° for 25 minutes.

**Personal Notes:** Another oldie but goodie - I made quite often.