

Omelets In a Bag

The smell of breakfast cooking is quintessential camping. But you don't need to spend hours over a fire or camp stove to serve a hearty, hot breakfast. Custom-made omelets in a bag satisfy the entire clan without the mess and time of cooking conventional omelets. Everyone gets their own made-to-order omelet, and clean-up is a breeze.

Sealable plastic storage bags

Enough eggs to feed the crew, about two per person

Milk

Fixings of choice, chopped (ham, bacon, sausage, onions, green peppers, mushrooms, etc.)

Toppings of choice (salsa, cheese, etc.)

Salt and pepper to taste

Whether preparing at home or camp, label each bag with the camper's name. In a large bowl, premix eggs,

milk and salt and pepper to desired omelet consistency. Ladle ½ to 1 cup egg mixture into each bag. Cut and add personalized fixings to each bag to create a customized meal. Remove excess air and seal. Store in fridge, cooler or cook immediately. When ready to serve, boil large pot of water. Carefully drop bag in boiling water and cook 10 to 13 minutes. Remove, cut top of bag and roll omelet onto plate. Garnish with desired toppings.

TIPS FOR THE PERFECT OMELET IN A BAG

- Use heavy duty-freezer bags—they better withstand touching hot pan sides.
- Knead bags before placing in water and with tongs during cooking to ensure better mixing.
- Remove as much air as possible from the bag before cooking.
- Pre-cook fixings at home to speed process.



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