

Things to Add to Omelets

Brown eggs taste no different from white eggs. Rhode Island Red hens give you brown eggs ... the older the hen, the darker the egg.

Creamed or plain chipped beef;

Crumbled, crisp bacon bits;

Strips of thinly sliced ham or bologna (fried);

Fried minced onions, scallions, green peppers, pimentos;

Creamed or sauteed mushrooms;

Minced leftover vegetables (especially spinach) or meat in a thick cream sauce;

Freshly grated Gruyere, Swiss, Parmesan, Romano, or cheddar cheese;

Chopped fresh herbs: chives, parsley, chervil, tarragon, or thyme;

Flaked cooked fish (minus skin and bones), leftover or canned;

Minced lobster, crab, or shrimp;

Chopped canned anchovies ...

Really, though, the possibilities are endless, provided its cut up very fine and, aside from the fresh herbs, precooked.

What's inside your favorite omelet?