

Cooking for Crowd - Breakfast Easy: Ziploc Omelets



This fun recipe makes breakfast easy any time, especially if you've got a household of family and friends for the holidays.

It's always a hit at my house. Tastes good, clean up is easy and everyone gets involved. Just for fun - and for an easy breakfast.

Ingredients:

- 2 large or extra-large eggs for each person
- Ziploc bags, quart sized and a marker to write guests names on their bag
- Favorite Omelet ingredients, like: grated cheese, chopped ham, hash browns and salsa.
- Favorite Omelet vege's, like: spinach, chopped onions, green peppers, mushrooms and tomatoes.

Set out all the ingredients on the counter. I put everything in small bowls and create an assembly line.

Get a large pot and begin boiling water.

Have each guest grab a Ziploc bag, write their name on it and add two eggs (no more than two). Shake and mix the eggs in the bag.

Then have each guest add their favorite ingredients to their bag. When done, make sure **all the air** is pressed out of each bag.

Place the bags in the boiling water for **EXACTLY 13 minutes**. You can cook 6 to 8 bags at a time, in one large pot.

When your timer rings, carefully roll each omelet onto a plate, add some coffee cake, fruit or turkey bacon, and you have a complete, fun and easy meal.

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