

BigDanz No Flip Omelette

- 2 Eggs (preferably brown)
 - 1 Tbsp dry white wine
 - Salt, pepper to taste
 - 1 Tbsp Butter
 - cheese, meat, veggies (my go to is breakfast sausage)
 - other spices such as garlic powder and Italian seasoning.
 - 10" non-stick skillet with lid
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- Put eggs, wine, salt, and pepper into a large enough bowl.
- Warm skillet at a bit less than medium for 1 minute. I use "4" on my range.
- Once the skillet is warm, add the butter.
- While butter melts, whisk eggs. A real whisk works best, but a fork works as well.
- Make sure the butter coats the entire bottom of the skillet so the egg doesn't stick.
- Pour in the eggs, let them cook for 2 minutes, undisturbed.
- After 2 minutes, add meat, cheese, etc offset from the center so you can fold over.
- Sprinkle other spices such as garlic powder and Italian seasoning on the other side.
- Cover and cook 3 minutes. Play with the exact time to get perfection.
- Slide out of the skillet onto plate and use edge of skillet to fold top of omelette.

Sometime I put chili powder & cumin into the eggs to get a Tex-Mex whang to them.