

CORN BEEF OMELET

This omelet is made by combining eggs, milk, corned beef, shredded cheddar and a little minced onion. The mixture is poured into a 13x9-inch baking pan and baked in the oven for an hour.

Ingredients:

- -6 eggs, beaten
- -1 cup milk
- -1/2 tsp. seasoned salt
- -8 oz. thinly sliced corned beef
- -1 cup shredded cheddar cheese
- -1/2 Tb. minced onion

Directions:

Heat oven to 325 degrees. Beat eggs, milk, and seasoned salt. Chop corned beef into small pieces and stir into egg mixture along with cheese and onion. Pour into greased 9x13 baking pan. Bake, covered, in oven for 1 hour or until omelet is set and top is golden brown.

Number of Servings: 6