



## Firehouse Omelet

*From the Kitchen of Roy Prince*

Ingredients: 8-12 Large Eggs  
1/3 Cup Milk (whole, lowfat or nonfat)  
One and 1/2 cup of Jack Cheese (grated)  
1 - can Chopped Green Chili's  
1 - can Chopped Black Olives  
1 - can Hormel Chili (no beans)  
Pinch of Salt  
1/4 teaspoon of black pepper  
1/4 cube of butter

*Instructions: Heat the Chili in a separate pot. Heat the skillet or grill until the butter is melted. Whip Eggs, stir in milk. Pour one cup of egg mixture onto the griddle. When eggs begin to cook sprinkle green chili, olives and cheese to the desired amount. Try not to brown the eggs. It changes the flavor. Put eggs on a plate and ladle a generous portion of Hormel Chili over the Omelet. Add more cheese on top*

*Serves: Four people*