

### *Omelets with Rum*

<b>Ingredients</b>	<b>Cooking Utensils</b>	<b>Serving</b>
<b>Utensils</b>		
6 medium eggs	measuring spoons	serving plate
6 Tbs. dark rum	mixing bowl	serving fork
4 Tbs. white granulated sugar	whisk	serving knife
butter <b>or</b> oil	omelet <b>or</b> frying pan	dessert plates
	cookpot <b>or</b> microwave-safe bowl	dessert forks
	matches <b>or</b> lighter	dessert knives

In a mixing bowl thoroughly whisk the eggs with the sugar and 3 Tbs. rum. Heat the oil in the pan on the stove over medium high heat. When the oil is very hot, pour in the egg mixture. Let the bottom and sides of the eggs set before turning the omelet over. Cook the second side for a very short time. Option: Do not turn the omelet over, but place the pan in the oven under the broiler for a few minutes until the top of the omelet has solidified.

While the omelet is cooking, heat the remaining rum in a cookpot on the stove over medium heat or in a microwave-safe bowl in a microwave oven until the rum is just warm. Remove the omelet from the pan and place it on the serving dish. Sprinkle with some sugar and pour the warm rum over the omelet. Light the rum and carry the omelet to the table *la flambé*. The omelet can be served filled with jam instead, but it can't be lit without the rum. Serve the omelet immediately after lighting it. The best omelets were made at the table, so they could be served very hot and fresh.