



Main Dishes

Ginger-Peach Puffy Omelet

1 can (8.75 oz.) sliced peaches in fruit juice or 1 cup sliced fresh peaches
1 tbsp. brown sugar
1/8 tsp. Ground ginger
1/4 cup crumbled gingersnap cookies (about 5)
2 1/2 tsp. Butter, divided
4 Davidson's Safest Choice Pasteurized Shell Eggs separated*
1/2 tsp. Cream of tarter

Drain peaches, reserving 1/4 cup juice or substitute water. In small saucepan, toss together peaches, brown sugar and ginger. Cook over low, stirring occasionally, until warmed through. Cover and keep warm.

In a small bowl, at high speed, beat egg whites with 1/4 cup of the reserved juice or water and cream of tarter until stiff but not dry, just until whites no longer slip when bowl is tilted.

In another small mixing bowl at high speed, beat egg yolks until thick and lemon-colored. Gently, but thoroughly, fold yolks into whites.

In 10-inch omelet pan over medium-high heat, heat remaining one tablespoon butter until just hot enough to sizzle a drop of water. Pour in egg mixture. Gently smooth surface. Reduce heat to medium. Cook until puffed and lightly browned on bottom, about 5 minutes. (Lift omelet at edge to judge color.)

Bake in preheated 350°F oven until knife inserted halfway between center and outer edge comes out clean, about 10 to 12 minutes. Loosen edges with spatula.

With sharp knife, cut upper surface down center of omelet but DO NOT cut through bottom of omelet. Fill with reserved peaches and sprinkle with reserved gingersnaps. Tip skillet. With pancake turner, fold omelet in half and invert onto warmed plate with a quick flip of the wrist.

Let stand 5 minutes before serving.

**For best results when separating a pasteurized egg, place eggs in a bowl of warm water for 10 minutes prior to separation. To separate, use a funnel or an egg separator.*

Yield: 6 servings.



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