

Ziploc Omelets

Serves: 30

Total time: 40 minutes (10 minutes to boil water, first half done in 25 minutes, second half done after 40 minutes.)

Equipment:

1 heavy duty quart size Ziplock bag per person
2 Large stock pots
Permanent marking pen
Tongs

Ingredients:

60 eggs
4 - 5 cups grated cheddar cheese
7 - 8 cups cubed ham
2 cups chopped green onions
Salt, pepper

Instructions:

Fill each large stock pot 2/3 full with water and bring to rolling boil.

Each person take a Ziploc bag, and crack 2 eggs in bag.

Seal the Ziploc well, and squish the eggs around until the yolks are broken and the eggs are mixed.

CAREFULLY open up the Ziploc and add desired fillings (no more than 3) and salt or pepper. RESEAL the bag well and squish all the ingredients again to mix it up.

Mark bag with person's name or initials.

Drop Ziploc's into pot (don't overcrowd - maybe 6-8 at a time) and cook for 13 minutes.

Pull bags out with tongs, put on plate, carefully open and roll omelets onto plate.