Many omelets can be delicate and hard to make. My crab omelets is quick, easy to make and delicious. I’ve fed as many as 30 people at one time with this simple recipe.

Start by using 4 to 6 ounces of crab meat per person. I only use Dungeness crab as it’s meat is the sweetest. Drain crab meat on a paper towel.

Scramble two eggs per person. Salt and pepper to taste.

In a non-stick fry pan start by slow cooking the lower half of the egg mixture.

When the lower half begins bubbling on the stove top, place the pan under the boiler. Cook the top half under the boiler and remove.

Spread the crab meat on the cooked top half. Sprinkle on grated cheese.

Return omelet to boiler.

Cook top half until cheese has melted. Fold omelet over and enjoy! Delicious!!!

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