

Omelet Pie

10-12 large eggs
1 pound bacon
onion, bell pepper, mushroom (see below)
cheese, shredded (see below)
salt & pepper

Before cooking it, chop the bacon into bite-size pieces. Cook over medium heat, stirring occasionally, to your preferred crispiness.

While the bacon is cooking, crack all the eggs into a large bowl and stir together, and dice all the veggies. Use whatever you would normally put in an omelet: red, green or yellow bell peppers; jalapenos; onion; mushroom; asparagus; celery; and your favorite cheese.

When the bacon is done, remove it from the pan and pour off most of the grease. Toss the diced veggies in and saute until soft.

Mix the veggies, bacon and cheese into the eggs and pour into a greased pie plate. Cook at 350° for 20-25 minutes, until it is no longer liquid in the center.

Allow to cool, slice into 6 or 8 pieces, wrap each in plastic wrap and freeze. To re-heat, unwrap and microwave on high to 1½ to 2 minutes. Allow to set for a minute to even out.