



SPICY EGG SALAD

- 6 hard-cooked eggs, chopped
- Pepper to taste
- ¼ teaspoon celery salt
- ¼ teaspoon celery seed
- 1½ tablespoons red onions, finely chopped
- ¼ teaspoon fresh Jalapeno, finely chopped
- 2 tablespoons pineapple, chopped
- 2 tablespoons sweet relish
- 1 teaspoon yellow mustard
- 2 tablespoons mayonnaise
- 4 drops hot sauce
- 2 tablespoons almonds, sliced
- 2 tablespoons green olives, finely chopped

Combine all ingredients and mix well. Refrigerate and serve as a sandwich, over lettuce or with crackers.

OMELET CREPE ROLL

Crepes:

- 1 cup self-rising flour
- ¼ teaspoon salt
- 2 eggs, beaten
- 1 teaspoon maple syrup
- ½ teaspoon lemon juice
- 1 tablespoon oil
- ½ cup skim milk
- ½ cup buttermilk



In a large mixing bowl, combine flour and salt; mix well. Add eggs, syrup, lemon juice, oil, milk and buttermilk. Using a wire whisk, beat mixture until smooth. Lightly grease and heat a non-stick, flat-bottom 10-inch skillet. Pour in ¼ cup batter and quickly tip pan to spread batter around. Cook until done (about 20 seconds) on underside. Flip over and cook for a few seconds. Place a paper towel onto a platter and turn first crepe onto paper towel. Continue cooking crepes, stacking crepes between paper towels. Set aside until omelets are ready to fill crepes.

Omelet:

- 2 eggs, beaten
- 2 tablespoons water
- 1 teaspoon margarine
- 1 tablespoon red onion, finely chopped
- ½ cup smoked ham, chopped
- 1 teaspoon margarine
- ½ cup cream Havarti cheese, grated
- Maple syrup

Before cooking omelet, place a crepe onto a plate and set aside. Combine eggs and water; mix well and set aside. In a 10-inch skillet, over medium-high heat (pan should be very hot), melt margarine. Sauté onion and ham for about 40 seconds. Pour egg mixture into skillet (mixture should set immediately at edges). With an inverted pancake turner, push cooked portions from the edges to the center. Tilt the pan so the egg mixture will cover the bottom of the hot pan and continue to cook until done. Flip omelet, and if desired, sprinkle cheese over omelet; remove from heat and slide onto crepe. Starting at one end, roll crepe until completed. Serve with warm maple syrup. These crepes can be made ahead and rolled in tin-foil. Keep in refrigerator for up to five days. Remove from refrigerator, place in paper towel and heat in microwave for 1 minute.

Georgia Egg Commission

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