

SWEET POTATO OMELET

- 2 tablespoons butter
- 3 tablespoons brown sugar
- 2 tablespoons Moscato wine
- 1 (15 oz.) can sweet potatoes in syrup with nutmeg & cinnamon
- 2 eggs, beaten
- 2 tablespoons Moscato wine
- 2 teaspoon vanilla flavoring
- 2 tablespoons butter
- Cinnamon sugar
- 3 teaspoons sour cream
- 2 tablespoons of golden raisins
- a cup frosted lemon cookies, crumbled
- 2 tablespoons pecans, chopped
- Confectioners' sugar

In a saucepan, melt butter, brown sugar and wine. Cut sweet potatoes into bite-size pieces and add to sugar mixture. Heat to coat, until mixture thickens; do not stir, just toss, and set aside. In a bowl, mix eggs, wine, and flavoring. Heat skillet to medium low heat, melt butter and add egg mixture. Mixture should set immediately at edges. With an inverted spatula, 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. Fill one half of omelet with 3 tablespoons of sweet potato mixture, sprinkle with cinnamon sugar, spoon on sour cream, add raisins and cookies and top with pecans. Using spatula, fold unfilled side of omelet over filling. Turn the pan upside down over plate and roll omelet onto plate. Sprinkle with confectioners' sugar and serve.