Brain & Egg Omelet

Ingredients

- 1 pair calf brains
- Onions, chopped fine
- Parsley, chopped fine
- Flour (for dusting)
- 3 Tbsp shortening
- Salt, to season
- Cayenne, to season
- 6 eggs
- 6 Tbsp milk

Instructions

1. Wash calf brains in cold water and let stand for a few minutes.
2. Chop onions and some parsley.
3. Drain brains and cut into quarters.
4. Dust lightly with flour.
5. Sauté in 3 Tbsp shortening with onion and parsley chopped fine. Season well.
6. Beat up 6 eggs until very light.
7. Stir in 6 Tbsp milk.
8. Season with salt and cayenne.
9. Pour over brains in a hot skillet.
10. Bake in oven at 325°F. Bake slowly.

Serves 4-6.

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