

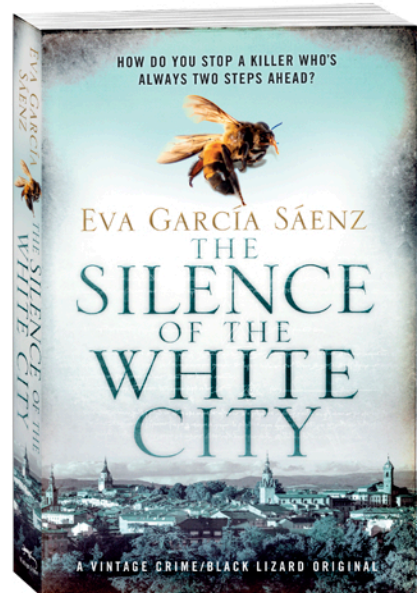


# BASQUE COUNTRY OMELETTE

“The devotees at the head of the procession chanted Hail Marys at the top of their lungs, while a group of *txistularisi* and drummers brought up the rear, entertaining the stragglers and filling the sunny skies with the festive atmosphere.

They eventually reached Las Campas de San Prudencio, a spacious field where, weather permitting, people spread out checked tablecloths and picnicked in the open air. . . .

[Emilia] plunged her stout arms into the hamper and extracted several metal lunch boxes, which contained stewed snails and a *perretxiko* omelette. She had brought *sobao* bread since it kept its shape better than popovers, and, for appearance’s sake, a bottle of Marqués de Riscal in case they bumped into one of the doctor’s colleagues and wanted to offer them a glass of wine.” (p. 108–109)



**Continued**  
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# BASQUE COUNTRY OMELETTE

## **INGREDIENTS:**

- 2 tablespoons of olive oil**
- 1/4 red pepper, sliced into very fine strips**
- 1/4 green pepper, sliced into very fine strips**
- 1 onion, thinly sliced**
- 4 white mushrooms, quartered**
- 10 1/2 ounces ham, diced or cut into strips**
- 1 clove garlic, finely chopped**
- 10 eggs**
- Salt and freshly ground pepper, to taste**
- 3 1/2 ounces cheddar cheese, grated**

## **METHOD:**

- 1. Preheat the oven to 375°F (190°C).**
- 2. Heat oil in a very large non-stick pan over medium heat. Add peppers, onion, and mushrooms. Sauté until onion is transparent, add ham and garlic, and cook 1 minute more.**
- 3. While filling cooks, break eggs into a bowl and add salt and pepper to taste. Whisk the egg mixture, then pour into the hot pan with the hot vegetables.. When eggs are partly cooked, sprinkle with grated cheese.**
- 4. Place pan on top rack of oven until cheese is melted. Remove from oven. Cut omelette into four pieces with a spatula and serve immediately.**