

Grand Junction Omelet - Jeff Currier

20 Large Eggs

1/2 to 1 lb Bacon, cut up in 1" pieces

1 lb lean ham, cut into small cubes

1 lb grated cheese

1 med onion chopped

1 bell pepper (red, yellow or green) chopped

2 cans (4 oz.) mushrooms

Heat Dutch oven to approx. 400 degrees. Brown bacon until crisp but not burnt. Add ham, cover and bake approx. 3 min. Meanwhile beat eggs well. Add peppers and onion, cook until tender. Drain remaining grease, and add eggs. Cover and cook approx. 3 min. Then stir cooked part of eggs into middle of mixture. Cover and repeat 2 to 3 times. When egg has almost completely set, add mushrooms. Remove from bottom heat, and bake with top heat approximately 15 minutes until done. After 5 minutes sprinkle cheese on top. Serve with hot Soda pop biscuits and salsa.