

TIM FARMER'S COUNTRY KITCHEN

CORNBREAD OMLETTE

1 cup yellow corn meal

1/4 cup self rising flour

1 cup buttermilk

1/4 cup water + more as needed

1 egg

Mix together and keep adding water until desired consistency. Oil pan and pour thin layer in hot skillet. Rotate to cover bottom of pan and cook over medium heat. When starts bubbling and sides loosen from bottom, flip and cook other side. Fill with desired ingredients, fold in half and serve.

