French Omelets

2 Tablespoons butter

1/2 teaspoon oil

6 eggs

1/4 teaspoon salt

pepper

2 Tablespoons shredded gruyere cheese

4 teaspoons chives, minced

Cut 1 T. butter in half.

Cut the other T. butter into small pieces.

Heat oil in nonstick skillet for 10 minutes.

Beat together 2 eggs + 1 yolk and 1/8 t. salt and pepper with a fork.

Stir in half of frozen butter pieces .

Wipe oil out of skillet.  Add 1/2 T. butter and melt.

Add eggs and use chopsticks to scramble.

Scrape eggs from sides until almost cooked through.

Turn off heat.  Smooth eggs into even layer with rubber scraper.

Sprinkle with cheese and chives.

Cover skillet with a lid and let sit for 1-2 minutes.

Turn on heat to low and loosen edges of omelet from skillet.

Place a folded paper towel on a plate.

Slide omelet onto paper towel.

Roll into a tight cylinder.