

May, 1905.

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Eggs a la Tripe.

Take some minced Spanish onions, saute lightly, do not brown; add it to some cream sauce; then cut up some hard boiled eggs in slices and mix into the cream sauce; place in gratin dish or large baking dish; sprinkle over with some fine bread crumbs and place over it some small pieces of butter; brown slightly in the oven.

Eggs a la Maitre d' Hotel, or Hotel Steward's Style.

Prepare some hard boiled eggs; keep them warm; fry some onions, and make some nice parsley sauce. Cut your eggs in slices, pour over them the parsley sauce garnish, placing the fried onions at each end of the dish.

Eggs a la Mode, or in the Fashion.

Take hard boiled eggs, slice them coarsely; chop some parsley, Spanish onions, mushrooms and cold lean ham; mix all into a cream sauce; place on a hot dish; garnish with fancy croutons at each end, one covered with chopped whites of eggs, the other with the chopped yolks.

Egg Salad.

Arrange neatly on a dish some nice crisp water cress; garnish alternately with some sliced hard boiled eggs and filleted anchovies; serve with French dressing composed of four parts of olive or Wesson's cooking oil (obtainable at the Hudson's Bay stores) to one part of Tarragon or white wine vinegar, a little onion juice, chopped parsley, pepper and salt.

Eggs a la Marriaggi.

Make a nice crouton of bread with anchovy paste; place on top some nicely

Pork, Veal or Chicken Boudinnettes.

Take what remains of any of the above cold meats, mince it very finely, add either very fine bread crumbs or mashed potatoes (say one quarter of a pound to one pound of meat), mix thoroughly, season with salt, pepper and a little chopped parsley and thyme, and moisten with a little gravy and a little thimble moulds or cups, fill them with the prepared mince and press in well; bake in a moderate oven fifteen or twenty minutes, then turn upon a hot dish, garnish with fried parsley and some nice brown gravy.

Cold Meat Boudins.

Any cold remains of meat will answer this purpose. Mince the meat finely, place into a mortar or any suitable dish, pound it well to a smooth paste, moistening occasionally with a clear gravy. Then pass it through a fine sieve, return it to the dish, and then mix with it 1 oz. of butter, 1 egg and 2 table-spoons of good milk or cream, seasoning with salt, pepper, mace or nutmeg, and a little chopped parsley (optional). Butter some moulds, fill up with the mixture, place them in a stewpan containing some boiling water, cover up and steam them for 15 or 20 minutes. When done turn out upon a hot dish, pour around some nice tomato sauce and garnish according to taste with parsley, mushrooms, or any fancy potatoes, toes, such as Parisienne, Persillade, Chateau or Windsor.

Eggs au Buerre Noir, or Black Butter.

Put into a small frying pan about 1 oz. of butter, place on to a hot range, and when the butter starts to sizzle add your



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poached eggs; pour over the whole a sauce (Melba) and garnish with broiled bacon and tomatoes.

Melba Sauce.

Mince one onion, place in a saucepan with one quarter cup white wine, reduce till nearly dry, then pour into it some tomato sauce, say a half pint; then take three yolks of eggs, beat them well, then add to it celery and ham, rind of bacon cut up into small pieces, and saute with a little butter, cooking oil (Wesson's) till a light brown, then add a little thyme, parsley and some peppercorns (crushed), then mix in a little flour to form a roux; fry a little more, then add one can of tomatoes or six fresh tomatoes, cut up; pour on about two pints of beef stock and stir until it boils; remove to one side of the stove; let it simmer gently for three-quarters of an hour. Skim off all rising grease, add a little coloring, strain off, season and use as required.

Eggs a l' Aurore.

Take some hard boiled eggs, separate the whites from the yolks, cut the whites into thin strips and mix with a nice cream sauce. Put into a baking dish (which may be sent to table if an earthenware one is used), and then take your yolks, rub them through a fine sieve with a little butter, place them on top of your cream mixture, then put your dish into the oven and brown slightly. Serve at once.

Cream Sauce for the Above.

One pint of milk, boiled and flavored with a little mace and onion, poured upon one quarter of a pound of flour and a quarter of a pound of butter (both of which have been stirred over the stove for a few minutes, making what is then called a white roux). Boil lightly for a few minutes; season with pepper and salt; then strain and use.

Eggs a la Constance.

Hard boiled eggs, yolks removed, stuffed with a salpicon of sweetbreads, ham and mushrooms. Cut into small cubes, mix the chopped yolks with a little cream sauce; then cover with a few bread crumbs and a little piece of butter and brown slightly. Serve with cream sauce.

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