

SCALLOPED MUTTON.

Cold roast mutton
12 sticks macaroni
Salt and pepper

Tomato sauce
Buttered crumbs

Remove fat and skin from cold mutton. Cut in thin slices and put in layers in a buttered dish, then a layer of macaroni. Season with pepper and salt, moisten with tomato sauce. Repeat until dish is full and then put buttered crumbs on top and bake.

The macaroni should be previously cooked in salted boiling water for 20 minutes.

SWEETBREADS.

Wash in cold water, remove pipes and membranes. Cook 20 minutes in boiling salted water, with one tablespoon lemon juice. Drain and put into cold water.

LARDED SWEETBREADS.

Lard and bake till brown, basting with brown stock. Serve with mushroom sauce.

CREAMED SWEETBREADS.

Break into small pieces, add white sauce and mushrooms cut fine; cook ten minutes and serve. Sweetbreads should be put into cold water as soon as brought from the market, as they spoil quickly. The lemon juice or vinegar is added to harden the sweetbreads in cooking, as they, like fish, are composed mostly of albumen and may be hardened in this way. Fish is improved both in flavor and appearance, by the addition of vinegar or lemon juice to the water in which it is cooked, as it makes it solid and flaky for salad, etc. One tablespoon vinegar to four pounds of fish is a good proportion.

Sweetbreads must first be cooked as described above, whatever is done to them afterwards. They may then be broiled like a steak and buttered and seasoned, or cooked in a variety of ways, either plain or fancy. Two of the best methods are larding and creaming as given above.

Gillett's Cream Tartar is the Best.