

stir it constantly, when well mashed pass it through the cullender; this sauce can be made in the same manner as tomatoe ketchup.

19.—SAUCE A LA MAITRE D'HOTEL.

Melt together some butter, parsley, chopped onions, salt, pepper, and some lemon juice at the time of serving your meat, vegetables or fish; you pour this sauce over them.

20.—FISH SAUCE.

A table-spoonful of flour, ditto of butter, take a little of the water the fish is boiled in, put in a little anchovy catsup, which gives it a nice flavor, and stir it over the fire till it thickens.

21.—DRESSING FOR LOBSTER SALAD.

Boil three eggs hard, take the yolks, mash them fine with a spoon, and beat them up with a little flour of mustard and some olive oil, until it becomes perfectly smooth, then add some vinegar and pour this over the lobster; this is the Italian way of dressing it.

22.—PUDDING SAUCE.

Put down a tumbler of wine, a little hot water, and a small lump of butter, a tea-spoonful of flour, and sugar to taste, stir it till it boils; this sauce is used with all kinds of boiled puddings.

23.—APPLE SAUCE.

Pare and quarter your apples, put them down with