

January.

boiling mixture, cover the saucepan and cook until the dough is done. Put the oysters on a hot dish and pour biscuit balls and sauce over them.



9.—Chicken Cutlets.

Chop cold chicken fine; season with onion-juice, celery salt, pepper, and chopped parsley. For 2 cupfuls allow a cupful of cream or rich milk. Heat this (with a bit of soda stirred in) in a saucepan, and thicken with a tablespoonful of butter rubbed in, one of corn-starch, stirred in when the cream is scalding. Cook one minute, put in the seasoned chicken, and cook until smoking hot. Beat two eggs light; take the boiling mixture from the fire and add gradually to these. Pour into a broad dish or agate-iron pan and set in a cold place until perfectly chilled and stiff. Shape with your hands, or with a cutter, into the form of cutlets or chops. Dip in egg, then in cracker-crumbs. Set on the ice an hour or two and fry in deep boiling fat. Send around white sauce with them.—From "The National Cook Book," by Marion Harland and Christine Terhune Herrick.



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