

## Home Cook Book.

## Breakfast Dishes.

**A Nice Pancake.**—Break six fresh eggs, separate the yolk from the white, which put in two different basins; and to the yolk two tablespoonfuls of white pounded sugar, half a one of flour, half the rind of either an orange or lemon, chopped very fine, or a drop of any good essence; beat the whole together and then with a whisk whip the white of the eggs as you would for a sponge cake. This requires some practice. When hard and white as snow, mix lightly with the yolk, then have ready a very clean frying-pan, which put on a slow fire, add an ounce of butter, when melted, put in two tablespoonfuls of the batter, let it fry half a minute, then toss it up on the other side as a pancake, turn it on a dish; do all the batter thus, and, when done put them one on the other. Sugar over, bake ten minutes, and serve.

**Friscassed Eggs.**—Boil a dozen eggs seven minutes, or till they are just hard enough to peel and slice without breaking; then put them into a pan of cold water while you prepare some grated bread crumbs; season the bread crumbs with pepper, salt and nutmeg, and beat the yolks of three raw eggs very light. Take the boiled eggs out of the water, and, having peeled off the shells, dust a little flour over them, and dip them first into the beaten egg and then into the bread crumbs, so as to cover them well on both sides. Have ready in a frying-pan some boiling lard, put the sliced eggs into it, and fry them on both sides; serve them up hot, garnish with small sprigs of parsley that has been fried in the same lard after the eggs were taken out.

**To Make Good Coffee.**—French cooks are famous for the excellence of their coffee, which they make so strong that one part of the liquor requires the addition of two parts to reduce it to the proper strength. This addition is made with hot milk. The large proportion of

hot milk, in the place of so much warm water, gives the coffee a richness like that made by the addition of cream in the ordinary way. By this means any housekeeper desirous of making good coffee, can have it without cream.

**Hominy Muffins.**—Take two cups of very fine hominy, boiled and cold; beat it smooth and stir in three cups of sour milk, half a cup of melted butter, two tablespoonfuls of salt and two tablespoonfuls of white sugar; then add three eggs, well beaten, one tablespoonful of soda dissolved in hot water, and one large cup of flour; bake quickly.

**Corn Muffins.**—One pint of corn meal, one pint of sour milk, two tablespoonfuls of soda, two eggs, two tablespoonfuls of sugar, three tablespoonfuls of melted butter, a little salt. Stir soda into the milk and mix with the meal; add the eggs, melted butter, sugar and salt. Beat briskly, and bake in cups in a hot oven. Very nice breakfast cakes.

**Breakfast Muffins.**—Set a rising as for bread overnight. In the morning, early, warm a pint of milk and beat into the dough sufficient to make it as for ordinary muffin batter; beat well for five or ten minutes and set to rise for breakfast. Bake in rings on a very hot gridle, and turn frequently to prevent burning.

**Buttermilk Muffins.**—One quart of sour milk, two eggs, one teaspoonful of soda, dissolved in warm water, a teaspoonful of salt, and flour sufficient to make a good batter. Beat the eggs well, stir them into the milk, then add the flour and salt, and, lastly, the soda. Bake in a quick oven.

**A Good Breakfast Dish.**—To a pint of cold mashed potato add a tablespoonful of melted butter, a well-beaten egg, one teaspoonful minced parsley. Mold into cakes with the hand, dip them in beaten egg, then in cracker dust, and fry to a nice brown in plenty of butter