

## SHIRRED EGG

*Improved with Lea & Perrins' Sauce*

Add 1 teaspoonful of Lea & Perrins' Sauce to 2 tablespoonfuls of finely chopped ham or bacon and 2 tablespoonfuls of bread crumbs. Add enough oil or butter to blend well, and press against the buttered sides and bottom of an individual baking dish. Break an egg into the dish and sprinkle top with buttered bread crumbs. Bake in a moderate oven, the dish being surrounded with hot water. Serve in the dish in which it was baked with Lea & Perrins' Sauce at the table. Mashed potato, spinach or tomato are often used to fill sides and bottom of ramekin.

## SCRAMBLED EGGS

*Improved with Lea & Perrins' Sauce*

In scrambling eggs, great care should be exercised in the cooking, the mixture being of a custard-like, creamy consistency when finished, and not dry and lumpy as some scrambled eggs become. The secret is in allowing the egg to cook as much in the heat of the pan as over the fire. Keep stirring the mixture constantly, removing the pan from the fire if the eggs seems to get too dry in any one spot.

In scrambling eggs, beat the egg until light and add for each egg used, 2 tablespoonfuls of water and a few drops of Lea & Perrins' Sauce.

## OMELETS AND SOUFFLES

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An omelet may be made with or without separating the yolks and whites of the eggs, the one being called a plain—the other a fluffy omelet. A soufflé is a fluffy omelet made with a white sauce foundation and baked in the oven.

Cheese, tomatoes, chopped meats and vegetables are all attractive additions to these dishes, but, no matter what else may be added, Lea & Perrins' Sauce as a seasoning for omelets and soufflés cannot be equalled.

## PLAIN OMELET

*Improved with Lea & Perrins' Sauce*

- 1 tablespoonful of Lea & Perrins' Sauce.
- 3 eggs.
- 3 tablespoonfuls of water.
- $\frac{1}{4}$  teaspoonful of salt.
- 1 tablespoonful of butter.

Beat the eggs without separating and add the water. Add the salt, the butter melted and the Lea & Perrins' Sauce.

Heat a heavy iron frying pan and grease well with oil, bacon fat or shortening. Pour in the egg and lower heat under pan. Tilt pan backward and forward and from side to side, allowing liquid to run under egg as it cooks. When cooked throughout, run spatulate or knife under omelet and roll it into a roll. Turn out on platter and serve with toast or any desired addition.

## FLUFFY OMELET

*Improved with Lea & Perrins' Sauce*

- 1 tablespoonful of Lea & Perrins' Sauce.
- 4 eggs.
- 6 tablespoonfuls of water.
- $\frac{1}{2}$  teaspoonful of salt.
- 1 tablespoonful of butter.

Separate the eggs; add the water, salt and melted butter to the yolks. Also add the Lea & Perrins' Sauce. Beat the whites until light and frothy and carefully fold them into the yolks.

Grease a heavy iron pan with bacon fat and pour in the omelet. Lower heat under pan and let cook slowly until brown on the bottom and almost dry. Place lid over pan and let dry on top, or place in oven for two minutes.

Cut the omelet lightly on the top and fold over without breaking under part. Turn out on platter and serve at once.