

SELECTED RECIPES

Macaroni Croquettes.—Carefully drain and cut into small pieces 4 ounces of macaroni which has been slowly boiled in water and a little salt. Stir it gently for a few moments over the fire in a saucepan with 2 tablespoonfuls of thick white butter sauce, 2 yolks of egg, salt, pepper, and grated cheese to taste, adding a little good mushroom puree or ketchup. When all is thoroughly mixed and hot, turn into a basin, covered with oiled paper, till it is cold. To make the croquettes, form the mixture into balls, dip them in egg and bread-crumbs in the usual way, and fry them in hot fat. They must be carefully drained before serving.

Devils on Horseback.—Sardines, very thin slices of bacon, cayenne, a little butter, a squeeze of lemon, fingers of buttered toast. Method: Take some sardines, allowing one for each of your party, and two over. Skin the fish, season with cayenne pepper, a little butter, and a squeeze of lemon juice. Roll each fish in a very thin slice of bacon, and scatter some more cayenne over. Have some narrow strips of buttered toast ready, and lay a "devil" on each. Place in a slow oven, and cook till the bacon is perfectly clear. This will take ten minutes, serve very hot.

Pot Roast with Prunes.—A plain pot roast takes on a new and delicious flavor if half a pound of well-washed prunes are added. When the roast is done, remove the prunes and pickle them, and they make a delicious relish.

Carrot Pie.—One cup stewed and mashed carrot, two-thirds cup of sugar, one beaten egg, one teaspoon cinnamon, one teaspoon ginger, one small teaspoon salt. Mix these well together, pour over one cup each of cream and milk boiling hot, fill plate and set in oven as quickly as possible. If carrot is waiting, add one teaspoon of flour.

Cheese Biscuits.—Cook together in a small saucepan three tablespoons of butter and four of flour. When blended, pour on them a half pint of boiling water and stir until thick and smooth; add four tablespoons of grated cheese, a dash of celery salt and of pepper. Cook, stirring constantly, until very thick; remove from fire and add, slowly, two beaten eggs. Beat for ten minutes and drop by the spoonful on a greased baking pan, far enough apart not to touch. Lay a sheet of brown paper over the top of the pan and set in hot oven for ten or fifteen minutes. When puffed up and nearly done, remove paper, and brown them. Serve at once, as they soon fall.

Cold Fish Rechauffe.—Any cold white fish, fine breadcrumbs, one gill of cream, chopped parsley, cayenne and salt, and one ounce of butter. Method: Remove all skin and bone from the fish, which may be any cold white fish, such as cod, haddock, or halibut, etc., and divide the fish into flakes. Take some good sized scallop shells, rub each over with butter, and then line with fine white breadcrumbs. Arrange the fish on these with a little cream, season with cayenne, pepper and salt. Cover with breadcrumbs, put a little piece of butter on the top of each, and bake in a moderate oven for twenty minutes, or until the bread-crumbs are a nice golden brown.

Custard Filling for Cream Cakes.—Divide a pint of milk into three parts and place two parts in a jug, standing the latter in a saucepan of boiling water over the fire. With the rest of the milk make a smooth batter, with three tablespoonfuls of flour and a cupful of sugar and two well-beaten eggs. Stir this into the jug when the milk is boiling and work with a wooden spoon until the custard thickens. Then draw to one side, stir in a teaspoonful of butter, and when nearly cold flavor with essence of lemon. Place a spoonful in each cream cake.



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