

grated fine, and plunge them into a good pan of *boiling* lard; let them continue gently boiling, and a few minutes will make them a bright yellow-brown. Take care not to take off the light roughness of the crumbs, or their beauty will be lost.

88. **Haddock With Tomatoes**—Ingredients—1 dried haddock, 1 onion, 1 oz. butter, 1 ripe tomato, pepper, parsley.

Soak a dried haddock in plenty of cold water for half a day, drain off the water and replace it with boiling water; when the haddock has been in this for two hours, take it out, carefully remove all the bones and skin, and break the meat into flakes; slice a moderate sized onion, put it into a saucepan with one ounce of butter; as soon as the onion is soft, add one ripe tomato, cut into slices; after a couple of minutes add the flesh of the haddock, a sprinkling of pepper and some finely minced parsley; shake the saucepan on the fire until the contents are thoroughly heated, then draw it aside, to be kept warm till the time for serving.

89. **Fish Croquettes**—Ingredients—Remnants of turbot, brill, haddock, or salmon, butter, pinch of flour, some milk, pepper, salt, nutmeg, parsley.

Take some remnants of boiled turbot, brill, haddock, or salmon, pick out the flesh carefully and mince it, not too finely; melt a piece of butter in a saucepan, add a small pinch of flour and some hot milk; stir on the fire until the mixture thickens, then put in pepper, salt, and a little grated nutmeg, together with some finely chopped parsley, and, lastly, the minced fish. As soon as the whole is quite hot, turn it out on a dish to get cold. When nearly so, shape it into the form of corks, egg them, and roll them in baked bread crumbs. After the lapse of an hour, egg and breadcrumb them again, taking care to preserve the shape. After a little time fry them a light color in hot lard.

90. **Halibut (Boiled)**—Ingredients—Halibut, salted water.

Allow the fish to lie in cold salted water for an hour. Wipe dry in a clean cloth and score the skin, then put into the fish kettle with cold salted water sufficient to cover it. Let it come slowly to the boil, and allow from half to three-quarters of an hour for a piece weighing four or five pounds. When ready drain, and serve with egg sauce.