

DELICIOUS SAUCES FOR FISH.

Most kinds of fish are improved by the addition of a sauce of some kind. The same sauces may not be served with all kinds of fish. Many sauces, other than the bottled commercial sauces, are variations of the standard white sauce. We give the following sauces and their variations:—

Standard White Sauce—2 level tablespoons flour; $\frac{1}{2}$ level teaspoon salt;
2 level tablespoon butter; $\frac{1}{2}$ level teaspoon pepper;
1 cup milk.

Melt the butter, add flour and seasoning, then add milk slowly, and cook thoroughly, stirring constantly to keep from burning.

Egg Sauce—To a standard white sauce add a hard boiled egg chopped very fine; or add the yolk, chopped fine, to the sauce, and grate the white through a sieve over the fish when serving; or chop the white of hard boiled egg into sauce and rub the yolk through a sieve over the fish.

Egg and Parsley Sauce—is made as a standard white sauce, with the addition of chopped hard boiled eggs, and a tablespoon of chopped parsley.

Drawn Butter Sauce—Make as standard white sauce, using same quantities of flour and butter, and using water instead of milk.

Cucumber Sauce—is Drawn Butter Sauce with the addition of some finely chopped cucumber.

Caper Sauce—is Drawn Butter Sauce with the addition of a small quantity of capers.

Hollandaise Sauce—is White Sauce with the addition of the yolk of an egg, and, after removing from the fire, the juice of half a lemon. Hollandaise Sauce is acid, and can be served with either boiled or baked fish or fish timbales, etc.

A richer sauce requiring more butter can be made with the following:—

$\frac{1}{2}$ cup butter,	few grains cayenne,
Yolk of two eggs,	juice of one lemon,
$\frac{1}{2}$ teaspoon salt,	$\frac{1}{2}$ cup boiling water.

Cream the butter, add the yolks of the eggs, and beat thoroughly; add the salt, cayenne and the boiling water. Cook in a double boiler, stirring until the sauce thickens; remove from fire and add the lemon juice. Guard against over-cooking.

Maitre d'Hotel Sauce—Beat two tablespoons of butter to a cream with the juice of half a lemon, adding a tablespoon of finely minced parsley. Serve cold with hot fish. This may be served in a little cup made of half a lemon with the pulp and the inside white skin removed.

Horseradish—To a cup of Standard White Sauce, add a tablespoon of grated horseradish, wet with lemon juice, and work to a creamy whiteness.

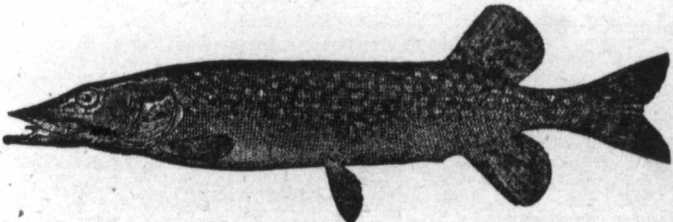
Tomato Sauce—Make as White Sauce, using instead of milk, tomato juice that has been strained from cooked tomatoes, with the addition of an onion.

Sauce Tartare—is Mayonnaise with the addition of finely chopped pickles, capers, olives and parsley.

Hot Sauce Tartare— $\frac{1}{2}$ cup White Sauce,

$\frac{1}{2}$ cup Mayonnaise.

To this add $\frac{1}{2}$ tablespoon each of finely chopped capers, pickles, olives and parsley.



I. E.