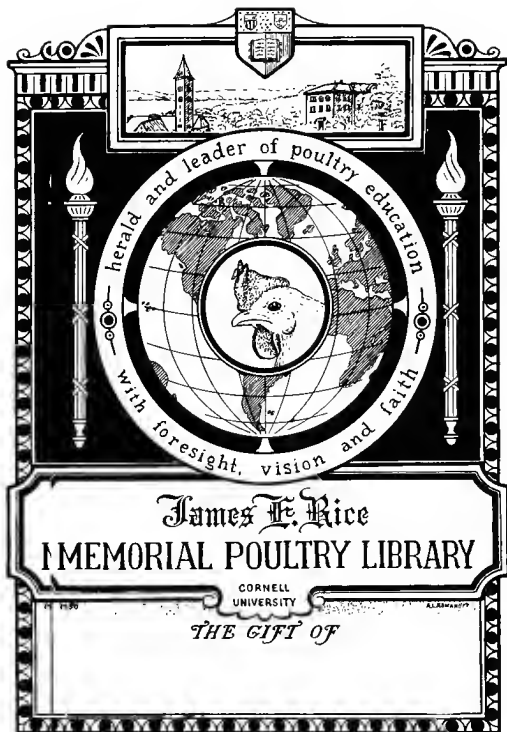


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150 WAYS OF COOKING EGGS.

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HOW TO COOK EGGS IN 150 WAYS,

English and Foreign.

BY

MRS. HUGH COLEMAN DAVIDSON,

*Author of "Cold Meat Cookery," "Dainties, English
and Foreign," etc.*

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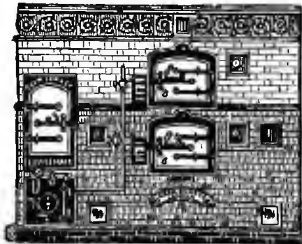
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PREFACE.

IN many English households it is seldom that eggs appear at table in any other form than poached or boiled. Omelettes are considered luxuries, even if the cook can make them decently—which is not often the case—and few people seem to have heard of tortillas. The reason sometimes given is that eggs are expensive. So, in a sense, they are; yet, in another sense, they are cheap, for they form a perfect food, containing more real nutriment than anything else of the same bulk which can be obtained at the same price.

Perhaps a word of warning against the substitution of so called “egg powders” for eggs may not be out of place here. Apart from the flour of which they are largely composed, the proportion being usually about 50 per cent., these powders have little or no value as food. The best of them does not contain more than 6 per cent. of albuminous compounds, whereas an egg contains as much as 22½ per cent. The two most important ingredients in them are tartaric acid and baking powder, and their action is due solely to the disengagement of carbonic acid. No doubt, when pastry has to be made in a hurry they are useful enough, but they always dry it, and they can never really take the place of eggs.

On the continent the value of eggs is appreciated far better than it is in England. There they are cooked in an almost infinite variety of ways, most of them excellent, and some especially suitable for breakfast dishes. The object of this little book is to give a selection.

J. E. D.

WHERE ARE YOU GOING TO MY PRETTY MAID!
AS SHRIMPING FOR SHIPPAM SIR SHE SAID!



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EGG DAINTRIES :

150 WAYS OF COOKING EGGS.

1.—To Test an Egg.

Dissolve two ounces of salt in a pint of water, and place the egg to be tested in the liquid. If not perfectly good, it will float.

2.—To Preserve Eggs.

Dissolve sufficient gum arabic in water to make rather a thick liquid. As soon as possible after the eggs have been laid, coat them thoroughly with it, and then keep them in a box filled with powdered charcoal; when they are required for use the coating will wash off.

Second Method.—If submerged in good oil the eggs will keep fresh for a long time.

Third Method.—On the day they are laid boil them as if for use, and when they are

required put them into a saucepan of cold water. When the water is quite hot they will be sufficiently cooked.

3.—Pickled Eggs.

Ingredients.—Eggs, one quart of vinegar, one ounce of whole ginger, one tea-spoonful of cloves, one blade of mace, one tea-spoonful of whole pepper.

Boil the spices for five minutes in the vinegar, and leave them to steep for three days; then strain the vinegar: boil the eggs for ten minutes, throw them into cold water, and take off the shells; when they are quite cold put them into jars and cover with the vinegar.

4.—Boiled Eggs.

Put the eggs into boiling water, and let them boil for three minutes; take them off the fire, and leave them in the water for a minute to set the whites. Or: Put the eggs into cold water, and leave them on the fire until the water boils, when the whites will be set.

5.—Eggs Blandos.

Put the eggs into boiling water, and let them boil for five minutes. Throw them into cold water and take off the shells. Though the whites will be hard, the yolks will be soft.

6.—Poached Eggs.

Ingredients.—Six eggs, one tea-spoonful of vinegar, lemon juice.

Put some water into a shallow pan with a tea-spoonful of vinegar, and when it is boiling, break the eggs carefully in it, keeping them separate and very round; when they are set take them out with a thin slice, and trim the edges. Serve on buttered toast or fried bread, and sprinkle a few drops of lemon juice on each.

7.—Hard Eggs.

Ingredients.—Six eggs, oil, vinegar.

Boil the eggs for ten minutes, throw them into cold water, and take off the shells. Serve them whole, or cut into slices, with oil, vinegar, salt, and pepper.

8.—Fried Eggs.

Ingredients.—Six eggs, one large bunch of parsley.

Put a good quantity of oil or butter into a shallow pan, and when it boils break the eggs carefully into it, and fry them till the whites are crisp; fry the parsley, and lay it on porous paper to drain. Serve the eggs on fried bread, and dress the parsley over them.

9.—Eggs Mejidos.

Ingredients.—Six eggs, two ounces of castor sugar.

Beat the eggs well; add the sugar and a small cupful of boiling water, and beat all together a second time. This is an excellent drink for an invalid when milk would be too heavy.

10.—Egg Rissoles with Ham.

Ingredients.—Six eggs, half a pound of ham or bacon.

Cut the ham or bacon into small dice, and fry them gently until the fat is partly melted; then take them out and allow them to drain; melt some lard or bacon fat in the pan, and when it boils strew in one-sixth of the dice; break in an egg, keeping it well covered with the fat until it is sufficiently cooked; place it on a dish in the oven, and proceed in the same manner with the remainder. They should be round and well covered with the dice. Serve very hot.

11.—Eggs con Raspados.

Ingredients.—Six eggs, one anchovy, one tea-spoonful of chopped parsley, one salt-spoonful of chopped onion, one blade of garlic, one tea-cupful of sifted bread crumbs, two ounces of butter.

Bone, skin, and chop the anchovy, rub a basin with the garlic, and in it mix the

anchovy, onion, parsley, a great part of the bread crumbs, the butter and the yolks of three eggs; put the mixture into a stewpan, and stir for a minute over a moderate fire; slide it on a dish and break the remaining eggs carefully over; powder with sifted bread crumbs and bake in a moderate oven until the eggs are set. Serve with sippets of fried bread.

12.—Pastel of Eggs.

Ingredients.—Six eggs, three ounces of butter, four ounces of grated cheese.

Beat the eggs, add the cheese and butter, and mix all well together. Warm the mixture in a stewpan over a gentle fire, and stir until it is thick. Serve on buttered toast.

13.—Eggs Revueltos con Coliflores.

Ingredients.—Six eggs, two table-spoonsful of thick cream or rich gravy, one tea-cupful of cauliflower.

Cook the cauliflower till tender; break the eggs into a pan with the cream; season with salt and pepper, and place over a gentle fire; add the vegetables, and stir the mixture till it thickens. Serve with sippets of fried bread. Mushrooms or other vegetables can be used instead of cauliflower.

14.—Eggs Revueltos con Asparagos.

Ingredients.—Six eggs, one table-spoonful of thick cream, one large cupful of asparagus heads.

Cook the asparagus heads until tender ; break the eggs into a pan with the cream, season with salt and pepper and place on the fire ; add the asparagus, and stir the mixture till it thickens. Serve with sippets of fried bread.

15.—Egg Rissoles.

Ingredients.—Six eggs, one table spoonful of thick cream, one table-spoonful of chopped parsley, one table-spoonful of bread crumbs, one large bunch of parsley.

Boil five eggs for ten minutes ; pound the parsley with the yolks of the eggs and the cream ; season with salt and pepper ; chop the whites, stir them into the mixture, and form into small balls ; roll them in egg and bread crumbs, and a second time in egg ; fry a pale brown in plenty of boiling fat or oil. Serve with plenty of fried and drained parsley.

16.—Tortilla au Naturel.

Ingredients.—Six eggs, two ounces of butter.

Beat the eggs well, and season them with salt and pepper ; melt the butter in a sauté pan, and when it is warm pour in the eggs ; keep the pan moving to prevent burning, and when

the tortilla is lightly browned, turn it with plate or by tossing, and brown the other side. Serve immediately.

17.—Tortilla of Kidneys.

Ingredients.—Four eggs, two kidneys, one dessert-spoonful of chopped parsley, one dessert-spoonful of chopped onion, half a tea-cupful of stock, one ounce of butter, half a tea-cupful of milk, two ounces of oil or butter.

Cut the kidneys in slices and stew them with the parsley, onion, and one ounce of butter in the stock until they are tender. Break the eggs and beat them with the milk and a little pepper and salt; warm the oil in a sauté pan and pour in the eggs, shaking to prevent burning; when browned on one side, place the tortilla on a dish with the kidneys and seasoning in the centre. Fold over the tortilla and serve.

18.—Tortilla of Ham.

Ingredients.—Three eggs, half a pound of ham, two ounces of butter or oil.

Cook the ham, chop it, and put it with the oil or butter in a pan; beat the eggs well, and season with mustard and pepper; pour them into the oil and stir for a moment, then let the tortilla set, taking care that it does not adhere

to the pan. When slightly browned, turn and brown the other side.

19.—Tortilla a la Celestina.

Ingredients.—Twelve eggs, four ounces of butter, essence of vanilla or lemon juice, preserve.

Make four separate tortillas as in No. 16; cover two of them with preserve, and two with essence or lemon juice and sugar. Roll and place them on a dish.

20.—Tortilla Soplada.

Ingredients.—Six eggs, half a lemon, one ounce of sifted sugar, two ounces of butter.

Chop the peel of the lemon very finely; add with the sugar to the yolks of the eggs; beat all together; melt the butter in a sauté pan, and proceed as in No. 16.

21.—Tortilla de Cuba.

Ingredients.—Four eggs, half a lemon, one ounce of sifted sugar, quarter gill of rum, two ounces of butter.

Warm the butter in a sauté pan; beat separately the whites and yolks of the eggs and stir them gently together; grate the peel of the lemon and mix with the sugar into the eggs; beat altogether again; pour the mixture into the warm butter, shaking well to prevent

burning ; when the tortilla is lightly browned, turn it with a plate and brown the other side ; sprinkle the rum over and serve immediately.

22.—Tortilla de Confituras.

Ingredients.—Four eggs, one ounce of apricot or pineapple preserve, three ounces of butter.

Warm the butter in a sauté pan ; beat separately the whites and the yolks of the eggs, mix them gently together, add the preserve and beat them again ; pour the mixture into the butter and brown it lightly on one side, turn it with a plate and brown the other side ; the pan must be kept moving to prevent sticking. Serve immediately.

23.—Tortilla with Parsley.

Ingredients.—Ten eggs, one table-spoonful of chopped parsley, one salt-spoonful of chopped onion, four ounces of butter, bread crumbs.

Beat nine eggs well, and add the parsley, onion, and a little pepper and salt ; melt three ounces of butter in a sauté pan, and (as in Recipe 16) make three separate tortillas with the eggs, and using a third of the melted butter for each one ; roll them tightly, and cut each in half ; cover with egg and bread crumbs ; put the rest of the butter in the pan, and when

boiling fry the tortillas brown. Serve with plenty of fried parsley.

24.—Tortilla with French Beans.

Ingredients.—Four eggs, one tea-cupful of French beans, two ounces of oil or butter.

Cook the beans until they are tender, and drain them; warm the butter in a sauté pan, and fry the beans; season with salt and pepper; beat the eggs and pour them into the pan; skake it until they are set and one side begins to colour; turn the tortilla with a plate, and let the other side set. Serve hot.

25.—Tortilla of Spinach.

Ingredients.—Four eggs, two ounces of butter, one tea-cupful of boiled spinach, lemon juice.

Chop the spinach and sprinkle well with lemon juice, season with salt and pepper, and fry it lightly in the butter; beat the eggs and pour them into the mixture; let the tortilla set, then turn it with a plate, and set the other side. Serve hot.

26.—Fish Tortilla.

Ingredients.—Four eggs, two table-spoonsful of tinned fish, two ounces of oil.

Remove the bones from any pickled or tinned fish, and pull it into shreds; beat the eggs

well, and stir in the fish; season with pepper and a little cayenne; melt the butter in a sauté pan, and pour in the mixture, shaking the pan to prevent burning; fry a pale brown, turn with a plate, and fry the other side.

27.—Potato Tortilla.

Ingredients.—Four eggs, one tea-spoonful of chopped parsley, three large potatoes, two ounces butter or oil.

Cut cold potatoes, previously cooked, into slices, and sprinkle with the parsley. Put the butter or oil into a sauté pan, and when it is boiling, fry the potatoes a light brown. Beat the eggs; season them with pepper and salt, and pour into the potatoes; shake the pan constantly to prevent sticking. When one side is brown, turn the tortilla with a plate, and brown the other. Serve at once.

28.—Œufs à l'Aile.

Ingredients.—Six eggs, one blade of garlic, two anchovies, half tea-spoonful of capers, two table-spoonful of oil, one dessert-spoonful of vinegar.

Boil the eggs hard, peel, and cut them into quarters. Bone and scale the anchovies, and pound them with the capers, garlic, and a little pepper, to a paste. Mix in the oil and vinegar, and pour the sauce over the eggs.

29.—Onion Tortilla.

Ingredients.—Four eggs, one pound of Spanish onion, two ounces butter or oil.

Beat the eggs well, and season them with salt and pepper. Melt the butter in a sauté pan, and when very hot, slice and fry the onions in it. Pour the eggs into the pan, shake it well, and run a knife round the sides to prevent the tortilla sticking; brown very lightly on one side, turn it with a plate, and brown the other.

30.—Onion and Tomato Tortilla.

Ingredients.—Five eggs, three-quarters pound of tomatoes, quarter pound of onions, two ounces of butter.

Beat the eggs well, and season with pepper and salt. Melt the butter in a sauté pan, slice and fry the onions in it. Slice and stir in the tomatoes. Pour the eggs into the mixture, and fry the tortilla a very light brown; turn it with a plate, and fry the other side. The pan must be well shaken, and a knife used round the sides to prevent sticking.

31.—Poached Egg Salad.

Ingredients.—Six eggs, vinegar, mustard.

Place a shallow pan filled with water on the fire; add a tea-spoonful of vinegar, and when it

boils, break the eggs carefully in it ; keep them separate, and as soon as the whites are set, take them out and put them into cold water for five minutes. Drain and place them on a dish ; sprinkle with salt and pepper, and pour over them a sauce made with vinegar and mustard. Sorrel sauce may be used if preferred.

32.—Eggs with Burnt Vinegar.

Ingredients.—Six eggs, one gill of vinegar, two ounces of butter.

Butter a dish, and break the eggs carefully into it, keeping them separate. Fry the butter in a stewpan, and when it is nearly boiling, skim and pour it over the eggs. Heat the vinegar thoroughly, and sprinkle it over the eggs.

33.—Eggs Revueltos.

Ingredients.—Six eggs, one table-spoonful of thick cream, or strong stock, one tea-cupful of peas.

Boil the peas until they are tender. Break the eggs into a pan with the stock or cream ; season with salt, pepper, and a little sugar, and place it on the fire ; add the peas, and stir the mixture till it thickens. Serve with buttered toast.

34.—Eggs and Bacon.

Ingredients.—Six eggs, twelve slices of bacon.

Cut the bacon very thin, and fry it until it is crisp; take it out, and keep it hot in the oven. Break the eggs separately into the boiling fat, and fry them until they are brown. Serve with the eggs laid over the bacon, and small fried sippets of bread placed round.

35.—Egg Salmagundi with Ham.

Ingredients.—Four eggs, one ounce of butter, one tea-cupful of cream, two slices of ham, one dessert-spoonful of strong gravy.

Cut the ham into small dice, and fry in a stewpan: add the butter, and let it melt. Beat the eggs, and mix them well with the cream and gravy. Pour them into the butter, and stir over a gentle fire until the mixture thickens. Serve with croutons of fried bread.

36.—Eggs Con Queso.

Ingredients.—Six eggs, four ounces of grated cheese, three ounces of bread crumbs, one ounce of butter.

Pound three ounces of the cheese with the bread crumbs. Melt the butter in a stewpan, and lay the mixture in it. Break the eggs carefully over, keeping them separate, and sprinkle with remainder of the cheese; season

with pepper, salt, and a little grated nutmeg. Place the pan over a slow fire, shaking constantly, and when the eggs begin to set, slide the mixture on a hot dish, and brown with a salamander.

37.—Egg Salmagundi with Lamb's Sweetbreads.

Ingredients.—Six eggs, two ounces butter, one tea-cupful of thick cream, one table-spoonful of chopped mushrooms one lamb's sweetbread.

Melt the butter in a stewpan. Chop the sweetbreads, and fry them white with the mushrooms in the butter. Beat the eggs, mix with the cream, and pour them into the stewpan. Stir over a gentle fire until the mixture thickens. Serve with croutons of fried bread.

38.—Monster Egg.

Ingredients.—Six eggs.

Break the eggs, and separate the yolks carefully from the whites. Beat the yolks, and pour them into a bottle sufficiently large just to hold them. Cork and suspend it in boiling water until they are set. Then break the bottle, taking care that no fragments of glass adhere to the egg. Take a larger bottle with a wide mouth, place the yolk in the centre, pour the

whites around it, and boil until they are set. Break away the bottle, and take out the egg, which can be served in a roll, or in slices, with a rich sauce.

NOTE.—The risk in breaking the bottles may be avoided by the use of a specially designed appliance in metal, which can be obtained at the SCHOOL OF COOKERY, Mortimer Street.

39.—Eggs with Savoury Herbs.

Ingredients.—Six eggs, one bunch of parsley, one blade of garlic, one pinch of saffron, one bunch of herbs, one spray of mint.

Put some water, with a tea-spoonful of vinegar, into a shallow pan, and when it is boiling, break the eggs in carefully, keeping them separate and very round. When they are set, take them out with a thin slice. Fry the garlic, and put it in a pint of water in a stewpan with the saffron, parsley, mint, and herbs; add a little salt and pepper, and boil for half an hour. Place the eggs in the liquid, and let them just boil. Drain them well, and serve on buttered toast.

40.—Ham and Eggs.

Ingredients.—Six eggs, six slices of ham.

Cut the ham into slices about a quarter of an inch thick, and fry or broil them. Have ready some boiling water in a pan. Break the eggs

carefully into the water, and poach until they are set. Serve with the eggs laid over the ham.

41.—Fried Eggs with Tomatoes.

Ingredients.—Six eggs, six tomatoes.

Break the eggs carefully into a pan filled with boiling oil or butter, and fry them until the whites are crisp. Divide the tomatoes, and fry them lightly in the butter. Place them in a dish, sprinkle with pepper and salt, and lay the eggs over them. Serve very hot.

42.—Beaten Eggs with Tomatoes.

Ingredients.—Four eggs, one pound of tomatoes, two ounces of butter.

Melt the butter in a stewpan, add the tomatoes sliced, season with salt and pepper, and stew until they are tender. Beat the eggs and stir them in. When the mixture has thickened, pour it upon hot buttered toast. It must be stirred the whole time.

43.—Pisto.

Ingredients.—Six eggs, two small Spanish onions, one small vegetable marrow, two ounces of butter.

Chop the onions and fry them white in the butter, cut the vegetable marrow into thin slices, add it to the onions, and fry until very

tender. Beat the eggs, pour them over the vegetables, season with pepper and salt, and stir until the mixture thickens. Serve on buttered toast or on some slices of fried ham.

44.—Eggs Escalfados.

Ingredients.—Six eggs, one ounce of butter, one table-spoonful of cream or milk.

Butter a deep dish, sprinkle with salt, and break the eggs carefully into it, keeping each separate. Melt the remainder of the butter, and while it is hot stir it into the cream. Pour it over the eggs, cover closely, and bake in a moderate oven for ten minutes.

45.—Baked Eggs.

Ingredients.—Six eggs, one tea-cupful of rich gravy, one tea-spoonful of chopped parsley and mushrooms mixed, bread crumbs.

Mix the parsley and mushrooms with part of the gravy, season with pepper and salt. Pour it in a pie dish and place it in the oven till it begins to bubble. Break the eggs carefully in, strew bread crumbs over, and return the dish to the oven for three minutes. Warm and pour in the rest of the gravy. Strew over a few more bread crumbs and bake until the eggs are set.

46.—Eggs a la Habanera.

Ingredients.—Eight eggs, two ounces of butter, half blade of garlic, two small Spanish onions, six tomatoes, half tea-cupful of bread crumbs, half-pint of stock.

Boil the eggs for ten minutes, and cut them into slices, chop the garlic, onions, and tomatoes, season with pepper and salt, and fry them with the crumbs in the butter. Add the stock and stir for ten minutes after it boils. Place the slices of eggs in the liquid, and warm them through.

47.—Eggs and Tomato Sauce.

Ingredients.—Four eggs, one tea-cupful of tomato sauce, one ounce of butter.

Melt the butter in a deep dish, break the eggs carefully in, and place on a stove until they begin to set. Warm and pour the sauce over them.

48.—Eggs a la Cubano.

Ingredients.—Twelve eggs, two Spanish onions, one dessert-spoonful of chopped parsley, half blade of garlic, three ounces of butter, half tea-cupful of bread crumbs.

Chop the onions and garlic, and mix well with the crumbs, parsley, and butter. Boil eight eggs for ten minutes, take off the shells, and pound the yolks with these ingredients. Butter a baking tin, cover it

with the mixture, and bake in a moderate oven for half an hour. Poach the remaining eggs and lay them on the top, and sprinkle with pepper and salt. Cover the tin and bake for fifteen minutes.

49.—Eggs Poached with Vegetables.

Ingredients.—Four eggs, one large cupful of peas or beans, one quarter of an onion, one ounce of butter, one large cupful of cream or stock.

Slice the onion and boil it with the other vegetables in the stock or cream. Mix the butter into them and pulp the whole through a sieve. It should have the consistency of a good custard. Pour it over some fried sippets and keep hot. Poach the eggs and place them on the top.

50.—Curried Eggs.

Ingredients.—Eight eggs, three-quarter pint of milk, one large Spanish onion, one tea-spoonful of sugar, one table-spoonful of curry powder, one table-spoonful of flour, two ounces of butter, one lemon.

Boil the eggs for ten minutes, throw them into cold water and take off the shells. Cut off the ends to allow them to stand. Slice the onion and fry it white in the butter. Mix the flour and curry powder smoothly in a little of the milk, then boil them with the remainder, the

onion, juice of the lemon, sugar, and a little salt and pepper, for two hours. Strain it through a sieve. Dress the eggs on a dish, pour the gravy round them and serve with a wall of boiled rice.

51.—Egg Fritters.

Ingredients.—Three eggs, two ounces of cheese, one ounce of butter, one gill of milk, one table-spoonful of flour, parsley.

Mix the flour and butter, and boil in the milk, stirring it till it thickens. Let it cool a little, and beat in the eggs. Grate and stir the cheese into them, and season with salt, pepper, and a little mustard. Drop the mixture by spoonful into boiling oil, and fry a light brown. Throw the parsley into the boiling oil and fry until it is crisp; drain it on porous paper, and serve with the fritters.

52.—Savoury Egg Cream.

Ingredients.—Four eggs, quarter pound of butter, half pound of cheese, one small French roll, half pint of milk.

Break the eggs carefully, and separate the yolks from the whites. Grate the cheese, and beat it with the butter and the yolks of the eggs until smooth. Soak the inside of the roll in milk, and beat it into the eggs. Whip the whites and stir into the mixture; warm and

stir over the fire until nearly boiling. Pour it over boiled macaroni, celery, or cauliflower, and serve.

53.—Poached Eggs with Asparagus.

Ingredients.—Four eggs, one bundle of asparagus, two ounces of Parmesan cheese, one ounce of butter.

Boil the asparagus, drain it well, and lay it on a hot dish. Put some water in a shallow pan, with a tea-spoonful of vinegar in it, and when it boils, break the eggs into cups and turn them carefully into the water, and boil until they are set. Dress them over the asparagus, melt the butter and pour round; grate the cheese, sprinkle it over the eggs and serve.

54.—Savoury Egg Rissoles.

Ingredients.—Five eggs, three ounces Parmesan cheese, one ounce English cheese.

Break the eggs carefully into basins, separating the yolks from the whites, and beat the whites to a stiff froth. Add the cheese, season with mustard, cayenne pepper, and a little salt, and mix all well together. Flour the hands; form the mixture into small balls, and fry in plenty of boiling fat or oil until they are a pale brown colour. Serve with fried parsley.

55.—Savoury Egg Cream Baked.

Ingredients.—Three eggs, three ounces of cheese, quarter pint of cream or milk.

Break the eggs into basins, separating the yolks from the whites, and whip the latter to a stiff froth. Grate the cheese, mix it with the cream, and season with a little mustard, pepper, and salt. Beat the yolks, and stir all the ingredients together, adding the whites last. Bake in a buttered tin in a sharp oven for fifteen minutes.

56.—Hard Eggs with Tomato Sauce.

Ingredients.—Six eggs, half pint of tomato sauce.

Boil the eggs for ten minutes, and cut them into slices. Warm the tomato sauce, and pour it over them. Serve with sippets of fried bread placed round the dish.

57.—Eggs sur le plat.

Ingredients.—Eight eggs, one ounce of butter.

Spread the butter over the bottom of a shallow dish, and place it in the oven. When the butter is melted, break the eggs carefully into it, keeping them separate, and bake in a slow oven until they are set. Serve with fingers of buttered toast placed round,

58.—Eggs a la Gitana.

Ingredients.— Eight eggs, two onions, one dessert-spoonful of flour, two ounces of butter, one pill of stock.

Boil the eggs for ten minutes, throw them into cold water, and take off the shells ; cut them into large dice. Slice the onions very thin, and fry them in the butter. Mix the flour in the stock, add to the onions, and stir until it boils. Put the eggs into the sauce, and warm them through. Serve with croutons of fried bread.

59.—Eggs and Cream with Mushrooms.

Ingredients.— Six eggs, half pint of cream, half pound of mushrooms, one ounce of butter.

Boil the cream until it is reduced to half, then pour it into a dish. Break the eggs carefully and separately in it, and place in a moderate oven. When the eggs are set, sprinkle with pepper and salt, and pass a salamander over them. Fry the mushrooms in the butter, season with pepper and salt, and dress them round the eggs.

60.—Eggs and Cream.

Ingredients.— Six eggs, one pint of cream.

Boil the cream until it is reduced to half, then pour it into a deep dish. Break the eggs carefully in it, keeping them separate : sprinkle

with pepper and salt, and when they are set, pass a salamander over and serve with croutons of fried bread.

61.—Egg Cutlets.

Ingredients.—Eight eggs, one tea-spoonful of chopped parsley, three-quarters of a pint of rich gravy, two ounces of butter, bread crumbs, lemon juice.

Boil seven of the eggs for ten minutes, take off the shells, and cut them into slices. Mix the parsley with finely sifted bread crumbs, pepper, and salt. Beat the yolk of the remaining egg, dip the slices of egg in it, and roll them in the bread crumbs. Melt the butter in a sauté pan ; fry the fritters a pale brown and dress them on a dish. Heat the gravy, add a little lemon juice, season with salt, pepper, and a pinch of sugar ; pour it round the eggs and serve hot.

62.—Eggs au Gratin with Anchovies.

Ingredients.—Ten eggs, one tea-cupful of bread crumbs, one ounce of butter, one anchovy, one bunch of parsley, four small green onions, one shalot, half tea-cupful of cream, vinegar.

Chop the anchovy, parsley, onions, and shalot, and mix them well with the bread crumbs and butter ; season with pepper and salt. Lay the mixture in a tin dish, and nearly cook it in the oven. Sprinkle with a very

little vinegar, and pour the cream into it. Break the eggs carefully over the cream, keeping them separate. Place the dish again in the oven, and serve when the eggs are set.

63.—Eggs with Caper Sauce.

Ingredients.—Nine eggs, three ounces of butter, bread crumbs, one tea-spoonful of chopped parsley, half pint of milk, one dessert-spoonful of flour, one table-spoonful of capers.

Boil seven eggs for ten minutes, take off their shells, and cut them into slices. Mix the parsley with finely sifted bread crumbs, pepper, and salt. Beat the yolk of one of the remaining eggs, dip the slices of egg in it, and roll them in the crumbs. Melt two ounces of the butter in a sauté pan, fry them a pale brown, and dress them on a dish. Place them in a cool oven to keep warm. Mix the flour very smoothly in a little milk, and stir it into the remainder. Chop part of the capers, and add them with the whole ones, and one ounce of butter to the milk; season with salt and pepper and stir over the fire until it boils. Beat the yolk of the remaining egg in a basin, and when the sauce is boiling, add it to the egg, and beat all well together with a fork. Pour it round the eggs and serve.

64.—Egg Cutlets with Tomato Sauce.

Ingredients.—Nine eggs, three ounces of butter, bread crumbs, one dessert-spoonful of chopped parsley, one quarter pint of milk, one dessert-spoonful of flour, quarter pint of thick tomato pulp.

Boil seven of the eggs for ten minutes, and proceed as in No. 63; make a sauce as in No. 63, but use tomato pulp instead of capers.

65.—Eggs sur le plat with Anchovies.

Ingredients.—Six eggs, two small anchovies, one small bunch of parsley, one small shalot, one ounce of butter, one salt-spoonful of capers.

Melt the butter in a deep dish in the oven, and break in three eggs carefully and separately; mince the anchovies, parsley, shalot, and capers; beat the yolks of the remaining eggs and mix all well together; season with a little nutmeg, pepper and salt; beat the whites of the eggs to a stiff froth and stir into the mixture; pour it over the eggs and bake in a brisk oven for fifteen minutes.

66.—Eggs piquant with Mushrooms.

Ingredients.—Eight eggs, three ounces of butter, bread crumbs, one tea-spoonful of chopped parsley, three-quarters of a pint of rich gravy, lemon juice.

Boil seven of the eggs hard, take off the shells, and cut them into slices. Mix the parsley with sifted bread crumbs, pepper and salt.

Beat the yolk of the remaining egg, dip in it the slices of egg, and roll them in the bread crumbs. Melt two ounces of the butter in a sauté pan, and fry them a pale brown. Fry the mushrooms in the remainder of the butter, dress them in the centre of a dish, and place the eggs round. Sprinkle with lemon juice and keep them hot. Warm the gravy, pour it round the eggs and serve.

67.—Egg Sandwiches.

Ingredients.—Six eggs, bread butter.

Boil the eggs for ten minutes, throw them into cold water, take off the shells and cut them into slices; prepare thin slices of bread and butter; place the eggs between; season with salt, pepper, and a little dry mustard; trim and cut the sandwiches.

68.—Eggs with Anchovy Toast.

Ingredients.—Four eggs, four anchovies, one salt-spoonful of curry powder, two ounces of butter.

Boil three eggs for ten minutes, throw them into cold water, take off the shells and cut them into slices; soak the anchovies for five minutes, bone, skin, and pound them to a paste with one ounce of the butter, the yolk of the remaining egg, and the curry powder; stir the mixture in

a saucepan over the fire till very hot ; fry some squares of bread in the remainder of the butter, spread with the hot mixture and cover with the slices of egg ; re-warm them in front of the fire.

69.—Aspic of Eggs.

Ingredients.—Eight eggs, one ounce of gelatine, one pint of water, half a carrot, half a turnip, one blade of celery, one small onion, one bayleaf, one sprig of parsley, one small bunch of dried herbs, one gill of tarragon vinegar, one glass of white wine, eight peppercorns, one table-spoonful of capers, one salt-spoonful of cloves, one blade of mace.

Boil the eggs for ten minutes, take off the shells and cut five of them into slices ; chop the white of two of the remaining eggs and rub the yolks through a sieve ; slice the vegetables and put them with the gelatine previously dissolved, herbs, spices, parsley, bayleaf, white and shell of one egg, and some salt, into a porcelain-lined saucepan ; add the wine, water and vinegar ; beat it over the fire till a scum rises and let it boil for a few minutes ; set it aside for half an hour, then strain it through a jelly bag until it is quite clear ; stand a mould in cold water for ten minutes, take it out and fix on some wet salt ; pour the jelly into the mould about half an inch thick and let it set ; then place in some little tufts of the chopped white and of the yolk

that has been passed through the sieve, and fill up the spaces with some of the slices ; sprinkle in a few capers ; pour in some more cooled jelly and let it set again ; fill the mould in layers in this manner ; before turning out the aspic dip the mould in warm water for a second.

70.—Eggs in Cases.

Ingredients.—Six eggs, one ounce of butter, one bunch of parsley, one table-spoonful of bread crumbs, two spring onions, two mushrooms.

Chop the parsley, onions, and mushrooms, and mix them with the crumbs and butter, season with pepper and salt ; butter the cases and partly fill them with the mixture ; set them in the oven for four minutes ; break an egg into each, place them on a dish and put them again into the oven for five minutes, or until the eggs are set. Serve very hot.

71.—Œufs au Miroir a la Moderne.

Ingredients.—Six eggs, one ounce of butter, three table-spoonsful of grated Parmesan cheese.

Spread the butter on a dish, place it in the oven, and when it is melted break the eggs into it carefully, keeping each separate. Sprinkle with the cheese, and season with pepper. Serve with fingers of buttered toast laid round the dish.

72.—Eggs in Cases au Gratin.

Ingredients.—Six eggs, one ounce of butter, parsley, bread crumbs.

Cover the inside of six paper cases with warmed butter, and powder with pepper and salt. Break an egg into each, and cover lightly with finely sifted bread crumbs. Place a small piece of butter on each, and bake in a moderate oven for four minutes. Pass a salamander over to brown the crumbs, and serve with fried parsley.

73.—Œufs sur le plat aux Asperges.

Ingredients.—Six eggs, one large cupful of asparagus tops, one ounce of butter, one tea-spoonful of flour, one dessert-spoonful of chopped parsley, one chopped green onion.

Blanch the asparagus a few moments in boiling water, drain and place them in a stewpan over the fire with part of the onion, butter, and parsley; stir until the butter is well melted, season with salt, pepper, and a very little sugar. Mix into them a tea-spoonful of flour; moisten with a little water, and stir all together until the asparagus is tender. Lay the mixture round a dish, spread the remainder of the butter in the centre of the dish, break into it the eggs, and bake in the oven until they are set, which will take about seven minutes.

74.—Œufs au Miroir.

Ingredients.—Six eggs, six slices of thin ham, one ounce of butter.

Spread the butter on a dish, place it in the oven, and when the butter is melted break the eggs carefully and separately over. Bake in a moderate oven until the eggs begin to set. Fry the slices of ham, cut them into thin strips, lay over the eggs, and leave in the oven for four minutes. Sprinkle with pepper and serve.

75.—Nest Eggs.

Ingredients.—Six eggs, half tea-cupful of chopped parsley, two ounces of butter, one tea-spoonful of chopped marjoram, one lemon, nutmeg, watercress or mustard and cress, beetroot, bread crumbs.

Boil four eggs for ten minutes, throw them into cold water and take off the shells. Put a tea-cupful of sifted bread crumbs into a basin with part of the parsley. Pare the lemon very thin and chop the peel. Add the marjoram, lemon peel, a table-spoonful of lemon juice, cayenne, and a little nutmeg to the bread crumbs. Melt the butter, and pour it with one egg into the mixture, and work it to a paste. Flatten a fourth part of it in the hand and cover one egg evenly. Proceed in the same manner with each. Roll them in egg and

bread crumbs, leave for ten minutes, and egg and bread crumb them a second time. Fry a light brown in boiling butter or oil; cut them in halves, and let them get cold. Chop four slices of boiled beetroot, and place a little tuft on each. Dress them in a bed of cress, or mustard and cress.

76.—Œufs a la Bechamel.

Ingredients.—Six eggs, two ounces of butter, one onion, one carrot, one bunch of parsley, two large mushrooms, half pint of milk.

Melt one ounce of butter in a stewpan, cut the onion, carrot, and mushrooms into thin slices and fry them white with the parsley in the butter. Boil the milk, stir it gradually into the vegetables, and boil all together. Season with salt, pepper, and mustard, let it simmer very gently for three quarters of an hour, and then strain it. Melt the remainder of the butter in a frying pan, and mix in two table-spoonsful of flour until it is thoroughly incorporated, but not brown. Pour the sauce over, and let it boil for three minutes, stirring the whole time. Boil the eggs for ten minutes, take off the shells, and cut them into slices; warm them in the sauce and serve very hot.

77.—Eggs with a Purée of Sorrel.

Ingredients.—Nine eggs, one tea-cupful of chopped sorrel, one tea-cupful of chopped white beetroot, one gill of milk, one tea-cupful of chopped lettuce, one tea-cupful of chopped chervil, one tea-cupful of chopped spinach, two ounces of butter, one tea-spoonful of flour.

Throw the vegetables into boiling water for a few minutes, then into cold, and afterwards drain them. Melt the butter in a stewpan, and add the vegetables with a tea-spoonful of flour, moisten with the milk, stir all well together, and let it simmer for half an hour. Boil six eggs for five minutes, throw them into cold water, and remove the shells. Stir the yolks of the remaining eggs into the purée, but do not let it boil after they are added. Place the mixture in a dish, dress the eggs over it, and serve.

78.—Eggs au Vergus.

Ingredients.—Ten eggs, half ounce of butter, one tea-spoonful of flour, one gill of rich gravy, half tea-spoonful of verjuice or juice of sour grapes.

Melt a tea-spoonful of dripping in a stewpan; mix the butter and flour, and stir with it until it begins to colour, add the gravy, and thicken altogether. Beat the eggs well with the verjuice, and stir into the sauce until they thicken. Serve on buttered toast.

79.—Œufs en Matelote.

Ingredients.—Six eggs, one scant tumbler of red wine, one scant tumbler of stock, one onion, half clove of garlic, one bunch of herbs, three cloves, six whole peppers, one ounce of butter.

Put the wine and stock into a stewpan, with the herbs, onion, and garlic. Add the spices and a little salt; boil all together for ten minutes, and take out the flavouring. Poach the eggs carefully and separately in the liquor, and dress them on fried bread. Reduce the liquor over the fire to half a pint, mix the butter with one dessert-spoonful of flour, and thicken the gravy. Pour it over the eggs and serve very hot.

80.—Œufs au Petits Pois.

Ingredients.—Four eggs, one pint of peas, half pint of stock, half a tea-cupful of bread, two ounces of butter.

Boil the peas in the stock until they are tender: cut the bread into small dice and fry a light brown; add them to the stock and peas, season with salt and pepper; break the eggs carefully over the mixture; cover the saucepan closely, place some hot coals on the lid and let them simmer over a slow fire until they are set; slide the mixture carefully on to a dish and serve hot.

81.—Fried Eggs with Ragout of Mushrooms.

Ingredients.—Eight eggs, one pound of mushrooms, one ounce of butter, one tea-spoonful of vinegar, one bunch of parsley, two green onions.

Skin the mushrooms, and if they are very large cut them into slices. Chop the onions and parsley very fine; melt part of the butter in a stewpan, and add the parsley, onion, and vinegar, a little nutmeg, pepper, salt, and a very little sugar. Break two of the eggs, and moisten the yolks with a table-spoonful of cold water, add the rest of the butter, and stir them into the onion and parsley. Add the mushrooms gradually, and stew gently for ten minutes; place the ragoût on a dish, and keep it warm. Fry the remaining eggs in hot butter or fat, dress them over the ragoût, and serve.

82.—Œufs au Vin du Rhin.

Ingredients.—Six eggs, one bunch of parsley, two green onions, half a shalot, one gill of white wine, half ounce of butter, one tea-spoonful of flour.

Chop the parsley, onions, and shalot very fine, and put them in a stewpan with the wine. Mix the butter with a tea-spoonful of flour, thicken the sauce, and let it boil for half an hour; boil the eggs for five minutes, throw them into cold water, and take off the shells;

dress them on a dish, and pour the sauce over them. Powder with very fine bread crumbs and serve hot.

83.—Œufs en Caisse a la Parmesan.

Ingredients.—Six eggs, one ounce of butter, half tea-spoonful of dried herbs, quarter tea-cupful of grated Parmesan.

Divide the butter into six parts, and put one into each case, powder well with the herbs, and warm them in the oven. Break an egg carefully into each, season with pepper and salt, and cover with the Parmesan cheese. Bake them in a moderate oven for five minutes. Pass a salamander over and serve.

84.—Œufs a la Campagne.

Ingredients.—Four eggs, two onions, one ounce of butter, one tea-spoonful of flour, one large cupful of cream, and salt-spoonful of castor sugar.

Slice and fry the onions very gently but thoroughly in the butter, but do not let them brown; mix the flour very smoothly into the cream and stir into the onions, season with the sugar and a little salt; let them simmer for ten minutes, stirring the whole time, then turn the mixture on a dish; boil the eggs for ten minutes and take off the shells; cut into quarters and dress them over ragoût. Serve very hot.

85.—Eggs in Hominy Cases.

Ingredients.—Six eggs, one large cupful of hominy, two ounces of butter.

Soak the hominy for twelve hours in one quart of water, pour both into a stewpan with a little salt, and let the hominy simmer very gently for one hour, stirring frequently to prevent burning; beat into it one ounce of the butter; spread the mixture about three-quarters of an inch thick on a buttered tin and smooth it with a knife dipped into hot water; set it aside for half an hour to get firm; dip a cutter about three inches in diameter into hot water and cut out six rounds from the paste; stamp out the centres with a cutter a few sizes smaller, place the rings carefully on a buttered dish and break an egg into each; put a small piece of butter on the top of every egg, sprinkle with pepper and salt and bake in a good oven for five minutes.

86.—Œufs a la d'Orleans.

Ingredients.—Six eggs, one bunch of parsley, two green onions, half tea-cupful of thick cream.

Break the yolks of the eggs into separate cups; chop the parsley and onion very fine, add to the whites and season with pepper and

salt ; beat them to a stiff froth, turn them on a deep tin dish and pour the cream over ; place the yolks unbroken at equal distances on the mixture, and bake it at once in a moderate oven for five minutes. Serve very hot.

87.—Fricassée d'Œufs.

Ingredients.—Eight eggs, three ounces of butter, three-quarters a pint of milk, one tea-cupful of fish stock or broth, two ounces grated cheese, one tea-spoonful of chopped parsley, one salt-spoonful of chopped thyme, one lemon, one slice of crumb of bread.

Boil the crumb in the stock and part of the milk until it forms a paste, then drain it. Beat six eggs, add the cheese and mix all together, season with a little spice, salt and pepper, and beat well. Melt two ounces of butter in an omelette pan and pour in the mixture. Make an omelette and cut it into large dice. Mix one ounce of butter with one dessert-spoonful of flour, the parsley and thyme, salt, pepper, and a little spice. Grate the peel of the lemon and add it with the juice to these ingredients. Pour in the remainder of the milk, and boil altogether for a minute, stirring well. Beat two eggs and add them to the sauce, stir until it is warmed through, but do not let it boil. Pour it over the dice and serve.

88.—Filet d'Œufs.

Ingredients.—Six eggs, two small onions, half a pound of mushrooms, one point of garlic, one gill of white wine, one gill of stock or gravy, two ounces of butter.

Boil the eggs for ten minutes, throw them into cold water and take off the shells; take out the yolks and cut the whites into neat fillets; slice the mushrooms and mince the onions and garlic, melt the butter in a stewpan, fry the vegetables in it until they begin to colour and stir in a tea-spoonful of flour; pour in the stock and wine, season with pepper and salt and boil for half an hour, until it is reduced to the consistency of a sauce; add the whites and unbroken yolks of the eggs and let them boil a moment. Serve very hot.

89.—Œufs en Crouete de Fromage.

Ingredients.—Ten eggs, three ounces cheese, one ounce bread crumbs, two ounces butter.

Grate the cheese and mix one ounce with the bread crumbs, butter, a little spice, salt, pepper, and the yolks of two of the eggs. Spread the mixture over a dish and bake in a moderate oven for a quarter of an hour, break the remaining eggs carefully over, cover with the cheese and return it to the oven for four minutes. Pass a salamander over and serve.

90.—Œufs au Fromage Anglais.

Ingredients.—Six eggs, two ounces grated cheese, one ounce of butter, one bunch of parsley, two green onions, one gill of white wine.

Chop the vegetables and put them into a stew-pan with the butter and cheese, a little nutmeg and the wine ; let them boil over a gentle fire, stirring all the while until the cheese is melted ; beat and add the eggs and stir over the fire until they thicken. Serve with fried bread.

91.—Little Eggs.

Ingredients.—Ten eggs, one ounce of butter, one tea-spoonful of vinegar, one salt-spoonful of sugar, two table-spoonful of cream, one dessert-spoonful of flour.

Boil six of the eggs for ten minutes, throw them into cold water, shell them and take out the yolks ; mix them in a basin with three raw yolks, salt and pepper. Turn the mixture on to a board well covered with flour, and roll into the shape of thin sausages ; cut them into equal parts, and form them in the hands into little eggs. Throw them into boiling water for three minutes, drain and serve with the following sauce :—Mix the flour smoothly in half a tea-cupful of water ; add the butter, cream, vinegar, salt, pepper, sugar, and a little nutmeg, and stir it over the fire until it boils. Thicken with the

yolk of an egg, but do not let it boil after it is added. Pour the sauce over the little eggs, and serve.

92.—Talmouses de St. Denis.

Ingredients.—Five eggs, eight ounces butter, three-quarters pound white cheese, six ounces Fromage de Brie, half ounce sugar, flour.

Grate the cheese and mix well with six ounces of butter, put a scant half pint of water into a saucepan with the sugar and the rest of the butter, and let it nearly boil. Take it from the fire, and stir in gradually enough flour to form a stiff paste that will clear the sides of the pan; this will take a few minutes, then mix in the cheese, drop in one egg and stir briskly until thoroughly incorporated; repeat this until it becomes a pliable but rather stiff paste; three or four eggs will be sufficient. Beat the white of one egg to a hard froth and stir it in, flour a pasteboard and form the mixture into little eggs. Lay them upon a buttered dish and brown slightly with a salamander, or in front of the fire. Place on each a very thin slice of cheese and bake in a gentle oven till they are a golden brown. They can be opened and beaten cream put between and some laid over them.

93.—Kluskis des Œufs.

Ingredients.—Six eggs, half pound of butter, six table-spoonful of cream cheese, half tea-spoonful of sugar, one slice of crumb of bread, half tea-cupful of cream.

Mix all the ingredients well together, season with a little nutmeg, pepper, and salt; form the mixture into little balls, throw them into salted boiling water, and let them boil until they are set. Drain and colour them with browned butter.

94.—Savoury Eggs Guisados.

Ingredients.—Eight eggs, half tea-cupful of strong gravy, one gill of cream, two ounces of butter, half tea-cupful of bread crumbs.

Boil seven of the eggs hard, take off the shells, and divide them lengthways. Soak part of the crumbs in the cream, and pound with the yolks of the eggs one ounce of butter, salt, pepper, and the raw yolk of the remaining egg. Fill the whites with the mixture; mix the remainder of the bread crumbs with one ounce of butter, and cover the eggs; moisten what remains of the mixture with the gravy, and let it boil, stirring the whole time. Turn it on a dish, and place the eggs over it; brown them with a salamander or in front of the fire. The eggs can be filled with fish, in which case use oil instead of cream.

95.—Œufs en Fils.

Ingredients.—Three eggs, one ounce of butter, half pint of rich brown gravy, lemon juice, one tomato, flour.

Break the eggs into a basin with a little salt, and work into them gradually enough flour to form a stiff paste; divide it into two parts and spread it with the hand about a quarter of an inch thick on a clean cloth. Leave it for two hours, then roll tightly and cut into thin slices; throw it into salted boiling water, boil for ten minutes, stirring the water with a fork, and drain it well. Boil the tomato in the gravy with the butter and a squeeze of lemon for half an hour, then strain it. Warm the mixture in the gravy and serve.

96.—Savoury Eggs.

Ingredients.—Eight eggs, half tea-cupful of broken bread, two ounces of butter, one dessert-spoonful of chopped parsley and onion mixed, a pinch of herbs, one tea-cupful of milk.

Boil six of the eggs hard, and cut them in halves lengthways; take out the yolks and mix them with the bread previously soaked in milk and squeezed dry, the butter, parsley, onion, herbs, pepper, and salt. Pound all together, moisten with the yolks of the two remaining eggs, and fill the boiled whites with part of the

mixture ; spread the rest on a dish, and arrange the filled eggs over it. Warm in the oven, and pass a salamander over.

97.—Savoury Eggs with Anchovies.

Ingredients.—Six eggs, six anchovies, two ounces of butter.

Boil the eggs for ten minutes, throw them into cold water and take off the shells ; cut them in halves lengthways ; bone, scale, and chop the anchovies, and pound them with the yolks of the eggs ; warm the butter, and stir the mixture into it, over the fire, until hot through. Fill the eggs, and serve with or without sauce.

98.—Savoury Eggs a la Cubano.

Ingredients.—Nine eggs, one tea-spoonful of bread crumbs, quarter blade of garlic, one dessert-spoonful of chopped parsley, two ounces of butter or oil, one tea-spoonful of flour, one gill of cream, lemon juice.

Boil eight eggs for ten minutes, take off the shells, and cut them in halves lengthways ; pound the garlic, and mix with the bread crumbs, parsley, the yolks of the eggs, and a little lemon juice. Season with salt, pepper, and a pinch of spice ; fill the whites with the mixture, and join the halves together again. Bind them with tape or cotton, and fry in part

of the butter; make the following sauce, and pour over them. Mix the flour smoothly in half a gill of water; add the rest of the butter, cream, and one tea-spoonful of lemon juice, salt, pepper, and a very little sugar; stir it over the fire until it thickens. Thicken with the yolk of an egg, but do not let it boil after it is added.

99.—Savoury Curry Eggs.

Ingredients.—Eight eggs, one tea-spoonful of curry powder, one slice of ham.

Boil the eggs for ten minutes, take off the shells, and cut them in halves lengthways; fry the ham and mince it very fine, beat the yolks of the eggs with the curry powder and ham to a cream, pile the mixture in the whites of the eggs, and stand them on a bed of watercress.

100.—Eggs Farcies aux Anchois.

Ingredients.—Eight eggs, eight anchovies, half pint of milk, one dessert-spoonful of flour, two ounces of butter, one table-spoonful of cream.

Boil the eggs for ten minutes, take off the shells, and divide them in halves lengthways; bone and skin the anchovies and pound them with the yolks of the eggs, the cream, one ounce of butter, pepper, and salt; warm the mixture carefully over the fire for ten minutes, stirring

the whole time, and fill the eggs with it; make a sauce with the milk, flour, and the remainder of the butter. Add the rest of the mixture, and stir over the fire until it boils. Dress the eggs on a dish and pour the sauce round them.

101.—Savoury Eggs a la Habanera.

Ingredients.—Nine eggs, one tea-cupful of bread crumbs, half gill of thick cream, one ounce of butter, half gill of good broth or stock.

Boil eight eggs for ten minutes and take off their shells; cut them in halves lengthways and take out the yolks; soak part of the crumbs in the cream, and pound with the yolks a little pepper and salt, and fill the whites of the eggs. Join them together again, and secure them with cotton; beat the remaining egg, mix with the rest of the crumbs and the butter, and cover the eggs; stir what is left of the mixture into the stock, and let it boil up. Place the eggs carefully in, warm them through, and serve all together.

102.—Eggs Farcies au Persil.

Ingredients.—Eight eggs, one table-spoonful of chopped parsley, half pint of milk, one dessert-spoonful of flour, two ounces of butter, one table-spoonful of cream.

Proceed as in No. 66, but use parsley instead of anchovies.

103.—Eggs a la Nieve.

Ingredients.—Six eggs, one and a half pints of milk, six ounces of crushed sugar, half lemon or two laurel leaves.

Beat the yolks of the eggs well; boil one pint of the milk with five ounces of the sugar and the peel of the lemon or laurel leaves until the flavour is extracted from them; let it cool a little and take out the flavouring; add the yolks, and stir over the fire till the custard thickens. Whisk the whites to a hard froth that will clear the basin; boil the remaining half pint of milk, and drop the beaten whites by spoonful in it; keep them well separated, and then set on one side, turn them to set the other. Pour the custard into a dish, and dress the balls of white over it.

104.—Eggs Espirituales.

Ingredients.—Two eggs, half pint of wine or one gill of brandy, one ounce of sugar, half salt-spoonful of powdered cinnamon.

Beat the yolks of the eggs well in a large cup, make the wine or spirit very hot and beat it very gradually into the eggs; add the sugar and cinnamon and beat all together again; when the cup is filled with froth it is ready to drink. If brandy should be used a little hot water can be added.

105.—Egg Salmagundi.

Ingredients.—Four eggs, two ounces of butter, one tea-cupful of cream, two ounces of sifted sugar, one lemon.

Beat the eggs well, mix them with the sugar, cream, and juice of the lemon; melt the butter and pour in the mixture, stir until it thickens. Serve with fingers of Milan pastry or of bread fried in butter.

106.—Egg Salmagundi with Preserve.

Ingredients.—Four eggs, two ounces of butter, one tea-cupful of cream, half a lemon, half a tea-cupful of apricot or other preserve.

Beat the eggs well and mix them with the cream, preserve, and a few drops of lemon juice; melt the butter in a sauté pan and pour in the mixture; stir until it thickens. Serve with finger cakes or fingers of bread fried in butter.

107.—Eggs con Leche.

Ingredients.—Six eggs, two ounces of sugar, one quart milk, orange flower water or lemon peel.

Beat the eggs and pour them into a deep dish in which they will be served, mix in the sugar, milk, and flavouring; place the dish in a large pan of boiling water and let it simmer for three-quarters of an hour, sprinkle with sugar; pass a salamander over and serve.

108.—Eggs en Espuma.

Ingredients.—Six eggs, two ounces of sifted sugar, one pint of milk, powdered cinnamon.

Separate the whites of the eggs and beat them with the sugar to a very stiff froth ; heat the milk, and when nearly boiling, place the froth in it by spoonsful, keeping each separate ; leave them until they are set, then turn and cook the other side. Pile on a dish and sprinkle with sugar and powdered cinnamon.

109.—Pancakes au Naturel.

Ingredients.—Two eggs, quarter pound of flour, one lemon, four ounces of lard or butter, half pint of milk, two ounces of sifted sugar.

Rub a little salt into the flour in a basin, make a hole in the centre, stir in part of the milk until the flour is well mixed ; break in one egg and beat with the flat side of a spoon for five minutes, add the other and beat until the surface is covered with air bubbles, then mix in the remainder of the milk ; melt a piece of butter as large as a walnut in a small sauté pan and pour in sufficient batter to make a thin pancake ; shake the pan gently for two or three minutes, then turn the pancake with a plate, or toss it, and brown the other side ; when finished lay it on a porous paper to absorb the grease ;

sprinkle with sugar and lemon juice, roll and place it on a hot dish. Dress the pancakes neatly on a dish and keep them hot as they are made.

110.—Apple Pancake.

Ingredients.—Two eggs, quarter pound of flour, half a lemon, four ounces of lard or butter, half pint of milk, two ounces of sifted sugar, half pound of apples.

Prepare a batter as in No. 109, mince the apple very finely and mix it into the batter with the second portion of the milk ; proceed in the same manner, and when they are finished, powder, if desired, with cinnamon.

111.—Preserved Ginger or Pine-apple Pancakes.

Ingredients.—Two eggs, quarter pound of flour, four ounces of lard or butter, half pint of milk, half tea-cupful of preserved ginger or pine apple.

Proceed as in No. 109, substituting preserved ginger or pine-apple.

112.—Liqueur Pancakes.

Ingredients.—Four eggs, four ounces of flour, half pint cream, one table-spoonful of brandy, one gill of milk, one table-spoonful of ratafia or other liqueur, sifted sugar.

Prepare the batter as in No. 109, beating each egg into the mixture separately for five minutes, add the brandy and liqueur and beat

again for five minutes ; whisk the cream until it is a stiff froth and stir it into the batter ; proceed in the same manner and serve with plenty of sifted sugar on each.

113.—Œufs a l'eau.

Ingredients.—Seven eggs, two ounces of sugar, one lemon.

Boil the sugar and juice of the lemon in three-quarters of a pint of water for a quarter of an hour over a slow fire ; break the yolks and one white of the eggs into a basin, and add the sweetened water, strain it through a sieve into the dish in which it will be served ; place it in a larger dish of boiling water in a moderate oven until it is lightly browned. Serve at once.

114.—Gâteau d'Œufs.

Ingredients.—Six eggs, two ounces castor sugar, three quarters of a pint of milk, quarter pound of loaf sugar, lemon juice, or two laurel leaves.

Break the yolks and the whites of the eggs into separate basins ; beat the whites to a very stiff froth, stir the two ounces of sugar in a pan over a slow fire until it is melted, and coat the mould with it thickly ; half fill it with the beaten whites, place the mould in a saucepan of boiling water, cover with a lid and strew over it some hot coals ; boil for a quarter of an

hour, turn the shape on a deep dish and drain off the caramel of sugar. Boil the milk, remaining sugar, and flavouring for five minutes and let it cool; beat the yolks of the eggs, add them to the milk, and stir over the fire until they begin to thicken. Let the custard get cold and pour it round the shape.

115.—Œufs aux Macarons.

Ingredients.—Six eggs, three macaroons, one lemon, one ounce of castor sugar, one ounce of butter.

Crumble the macaroons and put them with six yolks and three whites of the eggs into a basin; add the sugar and a little lemon juice. Melt the butter and beat it well with the other ingredients; pour the mixture into a dish in which it will be served, place it in a large dish of boiling water in the oven for half an hour. When nearly done glaze it with a little dissolved sugar and pass a salamander over.

116.—Babka.

Ingredients.—Twenty eggs, three pints of milk, one large lemon, one slice of bread crumbs, one tea-cupful of cream, eight ounces of butter, two ounces of cream cheese, four ounces of almonds, sugar.

Beat eight eggs in the milk with the juice of the lemon, drain and press it; soak the crumbs in the cream, squeeze it and mix with the

pressed egg. Add the butter and two yolks of eggs, and mix for three quarters of an hour, always moving the hand in the same direction. Pound the cheese, chop the almonds, beat the whites of twelve eggs to a stiff froth, and add these ingredients to the beaten eggs; fill at intervals a tall, narrow, well buttered mould leaving time between each interval for the cream to rise. Bake in a moderate oven for half an hour; turn it carefully out of the mould, and powder abundantly with sugar.

117.—Piroski aux Œufs.

Ingredients.—Six eggs, three quarters of pound of cheese, ten ounces of bread crumbs, half ounce of sugar, half tea-cupful of cream, four ounces of currants, flour, four ounces of butter

Mix all the ingredients, excepting the flour, well together, season with salt and a little nutmeg; mix in enough flour to make a paste, which can be formed into balls. Flatten and fry them in hot butter.

118.—Nalenskis.

Ingredients.—Fifteen eggs, one and a half gill of cream, three quarters pint milk, two ounces of butter, one lemon eight ounces of flour, apricot jam, four ounces of sugar.

Grate the rind of the lemon on sufficient lump sugar to absorb it, melt one ounce of the butter, beat eight eggs with the flour, two

ounces of sugar, the melted butter, and the cream; dissolve the rest of the butter in an omelet pan, and make two or more pancakes of the mixture, spread them with jam and lay them one over the other in a mould; beat well seven yolks of eggs, mix two whites to a stiff froth, and stir with the milk and two ounces of sugar, into the yolks, pour it over the pancakes and bake in a moderate oven for half an hour. Turn it on a dish.

119.—Omelette au Naturel.

Ingredients.—Three eggs, one ounce of butter.

For an omelet of three eggs, a pan about seven inches in diameter would be a suitable size, and it must never be used for any other purpose. Beat the eggs for five minutes, and season with sugar or salt. Melt the butter in an omelet pan over a clear moderate fire, and when it is warm pour in the eggs. Let the pan rest a moment to set them, then shake it gently and continually to prevent sticking; when the edges are slightly set, run a thin sharp knife round them and revolve the pan in such a manner that the omelet will revolve in a contrary direction. When the surface begins to set, slide it on a hot dish and fold it in half.

Serve immediately with, if desired, a little sifted sugar over it. It should be a pale golden colour.

120.—Omelette au Jambon.

Ingredients.—One slice of cooked ham, five eggs, one tea-spoonful of chopped parsley, quarter pound of white cooked meat, lemon juice, three ounces of butter.

Beat the eggs for five minutes. Chop the meat and ham and mix them with the parsley; season with pepper and a little lemon juice, and stir all together lightly. Melt the butter in an omelet pan, and when it is hot pour the mixture into it. Proceed as in No. 119. Slide it on a dish, double in half, and serve hot.

121.—Omelette au Gratin.

Ingredients.—Four eggs, one tomato, two ounces of butter, one lemon, one ounce of grated Parmesan cheese, garlic.

Rub a basin with garlic, and beat the eggs in it for five minutes; pulp the tomato through a sieve, and stir into the eggs; season with salt, pepper, and a little lemon juice. Melt the butter in an omelet pan, and pour the mixture into it. Proceed as in No. 119. Slide the omelet on a dish and sprinkle with cheese; double it and sprinkle it again. Serve at once.

122.—Omelet with Bacon.

Ingredients.—Four eggs, one ounce of butter, quarter pound of bacon.

Cut the bacon into small dice and fry it with the butter. Beat the eggs well, season with a little dry mustard and pepper, and pour them into the pan, shaking it at once to mix the ingredients. Proceed as in No. 119, double the omelet, and serve hot.

123.—Omelette Souffle.

Ingredients.—Three eggs, two ounces of butter, one dessert-spoonful of chopped parsley, one salt-spoonful of chopped onion, one pinch of dried herbs.

Beat the whites of the eggs to a very stiff froth; mix the yolks with the parsley, onion, herbs, and a little pepper and salt. Stir the herbs gently into them, and proceed as in No. 119. Double the omelet and serve immediately.

124.—Sweet Omelet.

Ingredients.—Five eggs, one table-spoonful of castor sugar, two ounces of butter, apricot, or other preserve.

Beat the eggs with the sugar for five minutes; melt the butter in an omelet pan, and when hot pour in the eggs. Proceed as in No. 119. Slide the omelet on to a hot dish, and place in some preserve. Double it and serve hot.

125.—Omelette a la Francaise.

Ingredients.—Four eggs, quarter pound of mushrooms, one tea-spoonful of chopped parsley, two ounces of butter.

Chop the mushrooms finely. Whip the eggs for five minutes, and beat into them the mushrooms and parsley; season with pepper and salt. Melt the butter in an omelet pan, and when it is very hot pour in the eggs, and proceed as in No. 119.

126.—Savoury Omelet.

Ingredients.—Four eggs, three ounces of butter, one tea-spoonful of dried herbs, one tea-spoonful of chopped parsley, one small salt-spoonful of chopped onion.

Whip the eggs for five minutes and beat into them the herbs, parsley, and onion; season with pepper and salt. Melt the butter in an omelet pan, and when it is hot pour in the mixture, and proceed as in No. 119. Slide the omelet on a hot dish, double it, and serve immediately.

127.—Cheese Omelet.

Ingredients.—Three eggs, three ounces of grated Parmesan cheese, one ounce of butter.

Beat the eggs well, and stir the cheese into them; season with salt, pepper, and mustard. Melt the butter in an omelet pan, and when hot pour in the mixture. Proceed as in No. 119.

128.—Bread Omelet.

Ingredients.—Six eggs, one slice of bread crumb, three ounces of butter.

Beat the eggs for five minutes ; cut the bread into small dice, and fry lightly in part of the butter, which must be boiling. Stir into the eggs and season with pepper and salt. Melt the remainder of the butter in a omelet pan, and when it is hot pour in the mixture. Proceed as in No. 119.

129.—Omelet con Crema.

Ingredients.—Four eggs, two table-spoonsful of rich cream one ounce of sifted sugar, two ounces of butter, lemon juice.

Whip the eggs for five minutes ; beat the cream and sugar into them, add a few drops of lemon juice ; melt the butter in an omelet pan, and when hot pour in the mixture. Proceed as in No. 119. Slide the omelet on to a dish, and sprinkle with sugar and a few more drops of lemon.

130.—Omelette a la Milanaise.

Ingredients.—Eight eggs, three ounces of butter.

Beat the eggs well and add one ounce of the butter cut in small dice ; melt the remainder of the butter in an omelet pan, and when hot pour in the eggs. Proceed as in No. 119.

131.—Omelette a la Portugaise.

Ingredients.—Twelve eggs, half pound of butter, one table-spoonful of spinach juice, one table-spoonful of tomato juice.

Make two omelets à la Milanaise, No. 130, with six of the eggs and part of the butter ; colour one with the spinach juice and one with the tomato juice before pouring them into the pan. Make two more with the remaining eggs, using four whites and two yolks for one, and two whites and four yolks for the other, which will cause them to be different colours. Dress them on a hot dish and serve quickly.

132.—Omelette aux Huitres.

Ingredients.—Six eggs, twenty-four large oysters, two ounces of butter.

Blanch the oysters in their liquor, drain them well and cut into slices ; beat the eggs for five minutes and stir the oysters into them ; season with pepper, salt, and a little cayenne, and proceed as in No. 119. Serve very hot.

133.—Omelette aux Moules.

Ingredients.—Six eggs, thirty-six mussels, three ounces of butter, lemon.

Drain the mussels well, take off the injurious parts, and sauté them in one ounce of butter. Beat the eggs well and stir the mussels into

them ; season with salt, pepper, and a few drops of lemon ; melt the butter in an omelet pan, and proceed as in No. 119.

134.—Omelette Caviare.

Ingredients.—Six eggs, three table-spoonsful of caviare, garlic, one very small point of shalot, two and a half ounces of butter, one dessert-spoonful of chopped parsley, one green onion, lemon juice.

Mince the caviare and shalot very fine. Work the onion and parsley to a paste with half an ounce of the butter ; season with lemon juice, salt, pepper, and a dash of vinegar. Rub an omelet pan with the garlic, melt one ounce of butter and warm in it the caviare and shalot. Beat the eggs for five minutes, add the caviare and shalot, and beat again. Melt one ounce of butter in the pan, pour in the eggs, and make an omelet as in No. 119. Spread the paste on a hot dish, place the omelet over it, and sprinkle with lemon juice. Serve very hot.

135.—Omelette aux Ecrevisses.

Ingredients.—Six eggs, one small lobster, three ounces of butter, one table-spoonful of stock.

Take the lobster from the shell ; reserve a part of the meat from the tail and pound the remainder in a mortar. Pound a little of

the shell very fine with one ounce of butter, salt, pepper, and a little nutmeg. Mince the meat reserved from tail. Beat the eggs well, season with salt and pepper, and mix into them the pounded meat, shell and minced meat. Melt the remainder of the butter in an omelet pan, pour in the eggs, and proceed as in No. 119.

136.—Omelette de Quebec.

Ingredients.—Six eggs, two table-spoonsful of cornflour, half pint milk, two ounces of butter, one tea-spoonful of baking powder.

Whip the whites of the eggs to a stiff froth; beat the yolks well. Mix the cornflour very smoothly in a little milk, add the remainder and stir it into the yolks; mix the whites in lightly, and add the baking powder. Melt the butter in an omelet pan, and proceed as in No. 119.

137.—Canadian Omelet.

Ingredients.—Six eggs, one tea-cupful of milk, two ounces of butter, one tea-cupful of bread crumbs, one green onion, one dessert-spoonful of chopped parsley, one salt-spoonful of sweet herbs.

Whip the whites of the eggs to a stiff froth; beat the yolks well, boil the milk and melt one ounce of the butter. Chop the onion and

herbs, and stir them with the parsley into the yolks, season with salt and pepper; add the milk, bread crumbs, and melted butter, and beat all well together. Stir the whites lightly in; melt part of the remaining butter, pour in part of the mixture, and proceed as in No. 119; making two small omelets.

138.—Fondue de Canada.

Ingredients.—Six eggs, two table-spoonsful of flour, one tea-cupful of milk, one ounce of butter.

Whip the whites of the eggs to a stiff froth; beat the yolks. Mix the flour smoothly in a little milk, and stir it into the remainder; add it with the butter to the yolks; mix the whites lightly into them. Pour into a well greased omelet tin, and bake in a moderate oven for fifteen minutes. Sprinkle with powdered sugar and cinnamon, or with grated Parmesan cheese, and serve immediately.

139.—Soufflé Parmesan.

Ingredients.—Four eggs, three ounces of Parmesan cheese, one ounce of flour, one gill of milk, one ounce of butter.

Melt the butter in a sauté pan, stir in the flour, season with mustard, cayenne pepper, and salt. Pour in the milk, and stir till the mixture is set. Let it cool in a basin, grate

and stir in the cheese, drop in the yolks of the eggs, one by one, and beat well. Whip the whites to a stiff froth, and stir lightly in. Butter a soufflé tin, pour in the mixture, and bake in a sharp oven for fifteen minutes.

140.—Savoury Soufflé.

Ingredients.—Four eggs, half pound of cheese, half pound of butter, one French roll, half pint of milk.

Grate the cheese and beat it with the butter and the yolks of the eggs till smooth. Soak the inside of the roll in the milk, and beat it into the cheese. Whip the whites to a stiff froth, and stir lightly into the mixture. Warm all together until nearly boiling; stir the whole time. Pour into little paper cases, and bake in a moderate oven for ten minutes.

141.—Soufflé à la Reine.

Ingredients.—Eight eggs, two ounces of butter, one ounce of castor sugar, one and a half gill of milk, two ounces of flour, one gill preserve, essence of vanilla, cochineal.

Take for the first part one ounce of flour, one ounce of butter, one ounce of sugar, one gill of milk, a few drops of essence, three yolks and four whites of the eggs. Melt the butter in a stewpan; add the sugar, flour, and milk, and stir till the mixture will clear the sides of the

pan. Let it cool a little, and mix in the yolks. Beat the whites to a stiff froth, and stir into the mixture a few drops of essence. Take a second pan and proceed in the same manner with the remaining ingredients, adding a few drops of cochineal. Pour the first mixture into a soufflé tin, and then the second. Place the tin in a saucepan of boiling water, not higher than half way up the tin, cover with a tightly fitting lid, and steam for thirty-five minutes. Reverse the tin over a hot dish, and leave the soufflé standing half pink and half white.

142.—Cheese Soufflé.

Ingredients.—Four eggs, quarter pound of cheese, quarter pound of butter.

Grate the cheese and beat it well with the butter and yolks of the eggs. Season with salt and cayenne pepper. Whisk the whites to a stiff froth, and stir lightly in. Bake in a deep dish for half an hour.

143.—Soufflé de Riz.

Ingredients.—Six eggs, two ounces of rice, one pint of milk, three ounces of sugar, one lemon.

Stew the rice with the sugar and peel of the lemon in the milk until it is tender. Take out the peel, and proceed as in No. 144.

144.—Soufflé de Vermicelli.

Ingredients.—Five eggs, two ounces vermicelli, three ounces of sifted sugar, one pint of milk, one small tea-spoonful of powdered cinnamon.

Stew the vermicelli in the milk until it is soft ; stir in part of the sugar and cinnamon, and let it cool. Beat each yolk in separately for six minutes. Whip the whites to a stiff froth, and stir them lightly into the mixture. Pour into a soufflé tin, and bake in a good oven for twenty minutes. Sprinkle with the cinnamon and sugar.

145.—Soufflé des Pommes.

Ingredients.—Six eggs, six apples, three ounces of sifted sugar, one gill of cream, one table-spoonful of cornflour, one lemon.

Pare, chop, and stew the apples with the sugar and juice of the lemon until they are reduced to a pulp. Beat them quite smooth, and put them again into the stewpan. Mix the cornflour with the cream, add to the apples, and stir till it boils ; then turn it into a basin to cool. Beat the yolks of the eggs well. Whisk the whites of two of them to a stiff froth, then add to the yolks, and stir all into the apple. Butter a soufflé tin, and pour in the mixture. Whisk the remaining whites to a very stiff

froth, and place over. Bake in a moderate oven for twenty minutes.

146.—Ice Curacao Soufflé.

Ingredients.—Five eggs, quarter pound of sifted sugar, half gill of water, half pint of cream, one glass of curacao.

Boil the sugar in the water for ten minutes. Pour it into a basin, and stir in the yolks of the eggs. Place the basin over a saucepan of boiling water, and beat for twenty minutes. Whip the cream and three of the whites of the eggs to a froth. Add the curacao, and mix lightly into the yolks. Freeze it in an ice pail, and dress it in a tin. Sprinkle with powdered macaroons.

147.—Fondu Ordinaire.

Ingredients.—Four eggs, two ounces of butter, one ounce of flour, two ounces of grated Parmesan cheese, two ounces of Gruyère cheese, one gill milk.

Melt the butter in an omelet pan, stir in the flour and mix well. Add the yolks of the eggs and the milk, and let it simmer for two minutes. Stir well to prevent sticking to the pan, then take it from the fire. Cut the Gruyère into thin slices and stir it with the Parmesan into the mixture. Season with salt, pepper, and a little nutmeg. Beat two of the whites to a

very stiff froth and stir them in gently. Fill a soufflé tin and bake in a moderate oven for twenty minutes.

148.—Ice Cream Souffle.

Ingredients.—Four eggs, three gills good cream, five ounces of sifted sugar, essence of vanilla.

Whip the cream in a cold basin until it is stiff. Whisk the eggs to a froth with a knife on a plate. Mix them lightly into the cream, and add the sugar and essence. Freeze it in the ice pail, and dress it in a soufflé tin.

149.—Fondu au Gratin.

Ingredients.—Four eggs, two and a half ounces of butter, one ounce of flour, four ounces of Gruyère cheese, one gill of milk, bread crumbs.

Melt two ounces of butter in a pan, stir in the flour and mix well. Add the yolks of the eggs and the milk and let it simmer for two minutes, stirring all the while; then take it from the fire. Shred the Gruyère into thin slices and stir into the mixture, season with salt and pepper. Beat two of the whites to a stiff froth and stir them in gently. Fill a shallow tin, sprinkle with bread crumbs. Break over them the remainder of the butter in small pieces, and bake in a moderate oven for half an hour.

150.—Fondu a la Creme.

Ingredients.—Six eggs, half ounce of flour, quarter ounce of potato flour, one tea-cupful of thick cream, one ounce of butter, two ounces of grated Parmesan cheese, three ounces of Gruyère cheese.

Put the yolks of the eggs into a basin with the flour well dried and the potato flour, and mix well together. Pour in the cream; add the butter cut into small pieces; place it in a stewpan on the fire and let it simmer for three minutes, stirring all the time; then take it from the fire. Shred the Gruyère into thin slices and add it with the Parmesan. Mix all well together, season with salt, pepper, and a very little nutmeg, and remove it from the fire. Beat two of the whites to a hard froth and stir them in gently. Fill a soufflé tin, and bake in a moderate oven for twenty minutes. Serve at once.

151.—Cheese Fondu.

Ingredients.—A quarter of a pound of grated cheese, two eggs, two ounces of butter, half ounce of vermicelli, half pint of milk, half tea-cupful of bread crumbs.

Boil the vermicelli in the milk and pour over the bread crumbs in a pie dish. Melt the butter and stir it in. Beat the eggs and add with salt and pepper, the vermicelli and cheese,

beating the whole time. Add a tea-spoonful of baking powder and bake in a quick oven for half an hour. Serve at once.

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