EGGS

26. EGG AND MILK.—Boil the milk; pour it on to the well-beaten egg, add the sugar, brandy and nutmeg. Serve with a biscuit.

1 new-laid egg, 1 ½ gills milk, 1 teaspoonful sugar, 1 dessertspoonful brandy, nutmeg to taste

27. SCRAMBLED EGGS.—Take a small teacup of milk, 2 whole eggs, and a teaspoonful of flour. Beat well together. Add a little chopped parsley and thyme. Put about 2 oz. of butter in a frying-pan, and stir the mixture until it thickens, adding a little pepper and salt. When done, turn it into a hot dish and serve with slices of bacon around.

28. EGG DRINK.—When the egg is broken and the speck removed, add a little sugar and beat well with a fork, but do not make it too frothy. Heat a teacupful of milk and when nearly boiling pour it on to the egg. A little sherry may be added.

29. WHIPPED EGG.—Whip the white of an egg, add a teaspoonful of whipped cream, ditto castor sugar, and if preferred a tablespoonful of whisky. Mix together lightly in a tumbler.

30. EGG CROQUETTES.—Chop the hard-boiled eggs, make a panada with the butter, flour and milk, add the eggs, season with salt and pepper, mix well, place on a wet plate, divide into equal portions, set aside to cool, form into cork shapes, coat with egg and bread crumbs,
fry a golden brown in hot fat. Serve on a hot dish on a fancy paper, garnish with fried parsley.

3 hard-boiled eggs, 1 oz. butter, 1 oz. flour, 1 gill milk, salt and pepper, egg and bread crumbs

(Enough to make eight croquettes)

31. POACHED EGGS.—Break the eggs one at a time in a cup, pour gently into a shallow saucepan or frying-pan of boiling water with a little salt, cook very gently. When just set take out the eggs, place them on a round of buttered toast, trimming them so that they are the same size as the toast. Serve immediately.

2 or 3 eggs, salt, buttered toast

32. SCRAMBLED EGGS.—Put the butter into a saucepan, well beat the eggs, season with salt and pepper, add the chopped parsley and cream or milk. When the butter has melted pour in the eggs, stir over the fire until the mixture begins to thicken. Put it on to the hot buttered toast and serve at once.

3 eggs, 1 oz. butter, little chopped parsley, little milk or cream, salt and pepper, buttered toast

(Enough for two people)

33. SCOTCH EGGS.—Hard boil the eggs, put them in cold water for a few minutes, remove the shells, dry them well with flour, coat with sausage meat, then with egg and bread crumbs, rolling them into a nice shape; fry well in hot fat, allowing time for the sausage meat to be well cooked, cut off a little of each end of the egg.

2 eggs, 1/2 lb. sausage meat, 1 or 2 tomatoes, salt and pepper, egg and bread crumbs, croûtons of bread

(Enough for four people)

34. EGGS BAKED IN TOMATOES.—Choose rather large tomatoes of equal size, cut a piece off the top of the tomatoes, scoop out the pulp carefully, sprinkle on a
little salt and pepper, break an egg into a cup and pour it into the hollow of the tomato, place on a greased baking tin and cook slowly until the egg is set, basting with a little butter. Serve on rounds of buttered toast with a little parsley sprinkled over the top of each.

3 or 4 eggs, 3 or 4 tomatoes, butter, chopped parsley, salt and pepper, buttered toast.

(Enough for three or four people)

35. Tomato Eggs.—Put 2 oz. of butter into a saucepan; fry in it a little chopped onion and parsley, and the grated rind of a lemon. Break 2 eggs in, add a dessertspoonful of tomato sauce, and a dessertspoonful of bread crumbs; stir over the fire until it thickens. Spread it on toast, cut up in any shape. Dish up on a hot dish.

36. Eggs in Cups.—Butter 2 large soufflé cases, break an egg in each, sprinkle a little pepper and salt over the top and a little parsley chopped, then put a teaspoonful of cream on the top. Bake in a very quick oven for 5 or 7 minutes, and serve quickly.