



Norwegian Kippered Herring Canapes

1 tablespoon minced onion; 2 tablespoons chopped watercress; 1 cupful cream; rounds bread; fat; 2 tablespoons flour; $\frac{1}{4}$ teaspoon paprika; 1 8-oz. can Norwegian Kippered Herring; flake, and salt to taste. Sauté the onion in one tablespoonful of fat until it is golden brown. Then add the watercress, flour, paprika, and cream. When the sauce is smooth and creamy, add the flaked herring and heat thoroughly. Add salt if necessary. Heap the mixture on rounds of bread which have been sautéed in hot melted fat until golden brown. Sprinkle with paprika and bake in a medium oven of 400° F. until golden brown in color. Serve hot. This makes 6 to 8 canapes.

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CANAPES OF CAVIARE (Illustrated)

Cut out from sandwich loaf six pieces of bread $\frac{1}{3}$ inch thick and $1\frac{1}{2}$ inches square. Toast them to a golden brown and neatly trim the crusts. Spread evenly 1 tsp. Russian caviare on each toast. Mince one cold hard-boiled egg, and mix it thoroughly with 1 tsp. finely chopped parsley, 1 tsp. finely chopped onion and a bit of French's Prepared Mustard. Spread this over each toast, evenly divided. Arrange on plate, garnish with quarters of lemon and bits of parsley.