

BAKED FISH.

A stuffing for baked fish is made of two cups of bread crumbs, one-half teaspoon of salt, one-eighth teaspoon of white pepper, a pinch of cayenne, one teaspoon onion juice, one teaspoon chopped parsley, one teaspoon capers or chopped pickle, one-fourth cup melted butter. For a sauce for baked fish put into a double boiler one teaspoon of butter, beat in the yolk of one egg, a pinch of salt, a grain or two of cayenne pepper, two tablespoons of boiling water, one teaspoon of cider vinegar. Stir until it thickens, add three drops of lemon juice. Keep hot and closely covered until ready to serve. Serve a small portion with each serving of fish.