

BREADED EGGS.

Soak a half-cup of bread crumbs in a large cup of creamy milk, or if you have only the skim milk add to it a tablespoonful of melted butter. Let them stand fifteen minutes, beat the mixture smooth with a fork, add to it a half-teaspoonful of onion juice, a dash of celery salt and a little white pepper. Stir in four eggs, beaten light; add salt to taste, turn into a pan in which is a tablespoonful of melted butter, and stir until the mixture thickens. Let it brown slightly on the bottom and then turn it on a hot, flat dish with the browned side uppermost.