

CEREAL CROQUETTES

FOR this utilize any left-over cereal mush. Reheat with a tablespoonful of milk, add a well-beaten yolk of egg, season with a pinch of salt, add two tablespoonfuls of chopped raisins or dates and as soon as the mixture is cool enough, form into oval-shaped croquettes. Dip in beaten egg, then in fine crumbs and fry. These make an excellent breakfast dish served with a little crisped bacon. If preferred they may be served warm for luncheon, or as dessert with a fruit sauce.