



CHARTREUSE OF SALMON. Parboil a cup of rice five minutes; drain, and steam until tender in about three cupfuls of milk or stock, seasoned with salt and two tablespoonfuls of curry powder. Line a buttered mould with rice. Fill the centre with a pound of cooked salmon, flaked, seasoned with salt, pepper and lemon juice; cover with rice. Steam half an hour. Serve with egg sauce.