

## CHARTREUSE POTATOES.

Cut cold boiled potatoes in slices a fourth of an inch thick, salt, pepper and sprinkle a little onion juice over them. Put together in pairs; dip in batter made of a half cup of flour, one egg and a third of a cup of milk, a fourth teaspoon of salt. As they are lifted from the batter, dip in deep hot fat and fry a golden brown.