

Cheese and Macaroni Loaf

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| $\frac{1}{2}$ Cupful of Macaroni
Broken Into Small
Pieces | 1 Tablespoonful of
Chopped Green
Pepper |
| 1 Cupful of Milk | 1 Teaspoonful Each of
Chopped Onion
and Parsley |
| 1 Cupful of Soft
Breadcrumbs | 1 Teaspoonful of Salt |
| 1 Tablespoonful of
Butter | $\frac{1}{2}$ Cupful of Grated
Cheese |
| 3 Eggs | |

Cook the macaroni in boiling salted water until tender, and rinse in cold water. Cook the parsley, onion and pepper in a little water with the butter. Pour off the water or allow it to boil away. Beat the egg, white and yolk separately. Mix all the ingredients, cutting and folding in the stiffly beaten whites at the last. Line a quart baking-dish with buttered paper; turn the mixture into it; set the baking-dish in a pan of hot water, and bake in a moderate oven for from one-half to three-fourths of an hour. Serve with tomato sauce.