

Cheese Balls with Tomato Sauce

Mix together two cupfuls of grated cheese, a quarter of a teaspoon of salt, a few grains of cayenne pepper and one cupful of crumbled stale bread; then add one egg, beat lightly and a few drops of Worcestershire sauce, forming into small balls; roll quickly in crushed cracker crumbs and fry in deep fat to a golden brown. Serve on triangles of buttered toast and pour over them a tomato sauce.