

## Cheese Croquettes

Three tablespoons butter,  $\frac{1}{2}$  cup flour, 1 cup milk, 1 egg,  $1\frac{1}{4}$  cups American cheese,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon paprika.

Make a white sauce of the butter, flour, salt, paprika and milk. Mix to-

gether the cheese (cut into bits) and the egg; add to the sauce and cook until the cheese is melted; then chill.

Shape into balls, dip in fine bread-crumbs, egg, and crumbs again, and fry in deep fat. Serve on toast and surround with white sauce.