

CHEESE CROQUETTES

PLACE four ounces of coarsely-chopped cheese into a mortar with three ounces of sifted breadcrumbs, one ounce of grated ham, two ounces of butter, a tablespoonful of finely-minced onion, and a good seasoning of cayenne, dry mustard and salt; pound these ingredients to a smooth paste; add sufficient beaten egg to thoroughly moisten; then make up into tiny balls about the size of a walnut; flatten these out slightly, and dip in light, rich frying batter, and drop into a saucepan of boiling lard. When colored a delicate brown, drain the croquettes carefully on blotting-paper, and pile them up tastefully in a high mound, on a folded table napkin on a very hot dish. Serve as soon as possible.