

Cheese-Egg Timbales, Tomato Sauce— Beat three eggs slightly, and add one cupful of milk. Season with three-fourths teaspoonful of salt, one-eighth teaspoonful of pepper, and a few grains of cayenne. Strain, and add three tablespoonfuls of grated cheese. Turn into six buttered timbale-molds, set in pan of hot water, and bake in a moderate oven until firm. Turn on circular pieces of bread, sautéd in butter, pour around sauce, and garnish with parsley. For the tomato sauce cook one-half can of tomatoes with one slice of onion fifteen minutes, and rub through a sieve. Melt three tablespoonfuls of butter, add two and one-half tablespoonfuls of flour mixed with one-half teaspoonful of salt and one-eighth teaspoonful of pepper, and stir until well blended; then pour on gradually, while stirring constantly, strained tomatoes. Bring to the boiling-point, and if acid, add a few grains of soda.