

## CODFISH PUFF.

Wash and pare potatoes and cut in dice. Measure one and one-fourth cups and add a cup of shredded salt codfish. Cover with boiling water and cook until potatoes are tender. Drain and mash until smooth. Add a lump of butter the size of large walnut and a few grains of pepper and beat well; add two eggs well beaten, and a third of a cup of rich milk and turn into a hot buttered baking dish. Set in a hot oven until brown over the top. Serve plain or with egg sauce.