

CODFISH SOUFFLE:

- 1/2 cupful of rice.
- 2 cupfuls of milk.
- 2 egg yolks.
- 1/2 cupful of salt codfish.
- 1 1/2 tablespoonfuls of butter.
- 2 egg whites.

This is a pleasing change from creamed codfish and boiled potatoes. Cook rice with the milk in a double boiler until tender and dry. Add well-beaten egg yolks, butter, and

codfish that has been freshened by soaking. When mixture is somewhat cool, fold in the stiffly beaten egg whites. Bake half an hour in a moderate oven. Serve immediately, garnished with parsley and accompanied by maitre d'hotel butter