

Codfish with Egg Sauce

Soak the boneless fish, using the large pieces, over night in cold water. Next morning drain and cover with fresh cold water, then set where it will come to the boiling point very slowly; then simmer twenty minutes. In the meantime prepare a white sauce as follows: Place two level tablespoonfuls of butter in a fryer; when melted stir in two level tablespoonfuls of flour; when thoroughly mixed add one pint of hot milk, stirring and cooking until creamy. Cut hard cooked eggs into slices and just before pouring the sauce over the drained fish stir the eggs carefully into it. Season the sauce with salt and pepper to suit the taste.