

## Creamed Carrots

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|---|--------------------------------------|
| 1 Quart of Carrots<br>After Cutting           | 2 Tablespoonfuls of<br>Flour         |
| 1 Tablespoonful of<br>Finely Chopped<br>Onion | 1 Cupful of Milk                     |
| 2 Tablespoonfuls of<br>Butter                 | 2 Teaspoonfuls of<br>Chopped Parsley |
|   | 2 Teaspoonfuls of Salt               |
|   | A Dash of White Pepper               |
|   | A Dash of Paprika                    |

**P**UT the carrots into enough boiling water to cover them; boil until tender, and drain. Put the butter and onion into a saucepan and cook for one minute; add the flour, mixing well; then add the cold milk slowly, stirring until smooth and creamy; then the salt, pepper and paprika. Add this mixture to the carrots; sprinkle the top with parsley.