

CREAMED CODFISH

Three-quarters cupful flaked and boned codfish, cover with warm water and soak. Drain, put in an omelet pan, add two tablespoonfuls butter, and stir until it is melted and mixed with the fish. Sprinkle with two tablespoonfuls flour and stir until mixed. Pour over this one cup scalded milk, boil three minutes, add one egg well beaten and serve hot.