

## Creamed Codfish

2 Cupfuls of Salt

Codfish

1 Tablespoonful of

Butter

1 Pint of Milk

Seasoning, Eggs, Bread

Crumbs

1 Tablespoonful of

Flour

**S**HRED the fish, and put it into a saucepan with hot water. Let it stand in a hot place on the stove, but not boil, for fifteen minutes, or until it is tender and not too salt. Pour the water off, but save it. Add to the fish a spoonful of butter. Let cool in the butter for five minutes, and add a pint of milk. If it needs more salt, add some of the water the fish was cooked in. Thicken in the usual way with one tablespoonful of flour and the milk stirred together. Now add a dash of Cayenne pepper and a little black pepper. Half fill some ramekins, and break into each an egg with a piece of butter and some paprika, and cover with the bread crumbs. Put in the oven until the eggs are set. Garnish with a piece of crisp bacon.