

Creamed Codfish

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| 1 cup shredded codfish | 1½ cups milk |
| 1 cup water | 1 egg, beaten |
| 2 tablespoons butter | ¼ teaspoon celery salt |
| 3 tablespoons flour | ¼ teaspoon paprika |

Shred the codfish and add the water. Let soak over night. In the morning cook slowly 10 min-

utes. Melt the butter, add the flour and when blended add milk and cook until creamy sauce forms. Stir constantly, add rest of the ingredients, including the codfish. Cook two minutes, stirring constantly.