



## Cucumber and Stuffed Carrot

**P**EELED two large cucumbers, cut into halves lengthwise and take out the seeds. Cut into neat pieces, cover, and boil in salted water for fifteen minutes. Drain; add one cupful of parsley sauce, and cook for ten minutes. Turn into a hot dish and garnish with stuffed carrots. For stuffed carrots scrape and trim the carrots and boil them in salted water until tender. Drain, and remove the centers with a sharp knife or a corer and fill with a bean purée made by rubbing half a cupful of boiled beans through a sieve; add one tablespoonful of butter substitute, melted, and a quarter of a teaspoonful each of salt, pepper and celery salt. Heat and fill into the carrots.