

Date Croquettes

2 Pounds of Dates
1 Tablespoonful of
Lemon Juice
 $\frac{1}{2}$ Cupful of
Confectioners' Sugar

Grated Rind of
Half a Lemon
 $\frac{1}{4}$ Teaspoonful of Salt
 $\frac{1}{4}$ Teaspoonful of
Nutmeg

PIT the dates, then put them through the food chopper. Work in the sugar, lemon juice and rind, salt and nutmeg, and when well mixed, mold into small croquettes. Roll in cracker crumbs, dip in beaten egg, then again in crumbs, and fry in deep fat— 390° F.—until browned. These will serve nicely for something just a little different with roast pork.