

Deviled Lobsters. Chop rather fine the meat of a cold boiled lobster. Measure it; to each pint of meat allow half a pint of milk, one tablespoonful of butter, one tablespoonful of flour, four tablespoonfuls of stale breadcrumbs, three hard-boiled eggs, a teaspoonful of salt, a grating of nutmeg, a tablespoonful of chopped parsley, and a dash of cayenne and a quarter of a teaspoonful of white pepper. Mix the butter and flour together; add it to the hot milk; stir until smooth; then add the breadcrumbs, the lobster and the seasoning. Chop the hard-boiled eggs rather fine, or put them through a vegetable press, and stir in at the last minute. Mix carefully and fill into the back and tail shells, which must be nicely cleaned and fitted together. Brush the top with egg, sprinkle over some moist breadcrumbs; run into a quick oven for about ten minutes to brown. Serve in the shells.