

Egg Cutlet, Tomato Sauce

- 4 Hard-Cooked Eggs
- 1 Cupful of Milk
- 1 Tablespoonful of Butter
- 2 Tablespoonfuls of Flour
- 1 Teaspoonful of Onion Juice
- 1 Tablespoonful of Parsley
- A Dash of White Pepper
- A Dash of Paprika
- ½ Teaspoonful of Salt

FIRST chop the whites of the eggs fine, and add to the cream sauce; add seasonings and mashed yolks; spread on a platter and cool. When firm take up one tablespoonful in floured hands and shape into oblongs two inches by two inches and one inch thick, making the ends rounded. Dip in egg beaten with one tablespoonful of cold milk, and then in bread crumbs; fry in deep fat. Serve hot with tomato sauce.