

"Egg Noodles Corona"
from CHEF MAURICE
of Lake Shore Drive Hotel
Chicago

12 oz. egg noodles
1 lb. veal or beef
1 small onion
1 can mushrooms if desired
2 or 3 tablespoons flour
 $\frac{1}{2}$ teaspoon Worcestershire sauce
1 can peas or small lima beans



1. Cook egg noodles until tender.
2. Butter a ring mold thoroughly and fill with egg noodles. Bake one hour in a moderate oven (325°).
3. Fry onion in small amount of fat, add veal and brown well. 4. Add $1\frac{1}{2}$ cups water and seasonings; cook gently 45 minutes. 5. Thicken gravy with flour which has been mixed with 2 tablespoons cold water. Add drained peas and heat thoroughly.
6. Release egg noodles at edge of ring with knife; turn onto serving platter.
7. Fill center of ring with veal and peas. Garnish with mushrooms if desired.

(Makes 4 liberal servings)

