



Egg Timbale with Mushrooms

To the well beaten yolks of five eggs add 1 cup of milk, $\frac{1}{4}$ cup Durkee's Salad Dressing, juice of 1 onion, and a little chopped parsley. Pour into greased mold and bake as a custard for 45 minutes at 325° F. Meanwhile, clean and cook $\frac{1}{2}$ pound mushrooms in 1 cupful water until tender. Brown 1 tablespoon flour in 1 tablespoon butter, add the water from the mushrooms, cook slowly for three minutes, stirring constantly; lastly add mushrooms. Serve in the timbale and garnish with parsley.