

Eggs à la Goldenrod

- 1 Cupful of Rice
- 4 Hard-Boiled Eggs
- 2 Tablespoonfuls of Butter
- 2 Tablespoonfuls of Flour
- 1 Cupful of Milk
- 1 Level Teaspoonful of Salt
- A Dash of White Pepper
- A Dash of Paprika

WASH the rice and boil for twenty-five minutes. Drain, blanch, spread it on a platter, and sprinkle it with one teaspoonful of salt. Make a sauce of butter, flour and milk. Chop the whites of the eggs very fine and add to the sauce. Pour the cream sauce on the rice. Garnish the rice with grated egg yolks, parsley and paprika.