

# Eggs a la Goldenrod

4 hard cooked eggs  
2 tablespoonfuls flour  
 $\frac{1}{8}$  teaspoonful pepper  
 $1\frac{1}{2}$  tablespoon butter

Salt to taste  
 $1\frac{1}{2}$  cups milk  
6 pieces toast  
Parsley

Separate the yolk and white of the cooked eggs, and chop the whites. Make a white sauce of flour, seasoning, butter and milk. Add the chopped egg whites to the sauce and pour it over the toast. Press the yolks through a strainer or crush them with a fork and sprinkle them over the top of the toast. Garnish with parsley and serve hot at once.