

# Eggs and Mushrooms

- 1 Cupful of Mushrooms
- 4 Eggs
- 2 Tablespoonfuls of Butter
- 2 Tablespoonfuls of Flour
- 1 Cupful of Milk
- 1 Teaspoonful of Salt
- $\frac{1}{4}$  Teaspoonful of White Pepper
- 4 Rounds of Toasted Bread
- 1 Tablespoonful of Caramel

**P**REPARE the cream sauce as usual. Chop the mushrooms, and add. Boil slowly for fifteen minutes; add salt, pepper and caramel. Pour the mushroom sauce on the toasted bread, and on each piece of toast break an egg. Put in a hot oven for six minutes before serving. Garnish with watercress, and serve.