

Lincoln

U. S. A.

Eggs in Rolls

Cut a slice from the top of the desired number of rolls and scoop out the crumbs; brush over inside with melted butter; dip each roll for a moment only into milk or water. Break an egg into each case, sprinkle with salt and pepper and pour over the egg two tablespoons of tomato sauce, brown gravy or cream sauce. Bake in a moderately hot oven—375 degrees F.—until the eggs are set, about ten minutes. Serve immediately. A very good luncheon dish.