

Eggs, Rice and Tomato Sauce

- 4 Eggs
- 2 Cupfuls of Tomatoes
- $\frac{1}{2}$ Cupful of Cut Mushrooms
- 1 Tablespoonful of Flour
- 2 Tablespoonfuls of Drippings
- 2 Tablespoonfuls of Peppers
- 2 Tablespoonfuls of Pimientos
- 2 Tablespoonfuls of Cut Onion
- 2 Teaspoonfuls of Salt

THE onion should be cooked in the drippings until tender; add the tomatoes, and boil for five minutes; rub through a strainer; add the pimientos, peppers and mushrooms; salt, and boil for ten minutes. Add the flour, mixed with cold water, and pour into a baking dish; open the eggs carefully, put into the sauce, and bake until firm. Garnish with a border of boiled rice.