

Eggs Valenciennes

4 Eggs

1 Cupful of Strained Tomatoes

1 Cupful of Boiled Rice

4 Tablespoonfuls of Cheese

1 Teaspoonful of Salt

$\frac{1}{8}$ Teaspoonful of White Pepper

$\frac{1}{4}$ Teaspoonful of Grated

Nutmeg

A Dash of Paprika

PUT the tomatoes into a saucepan; add the rice; when hot, add the grated cheese, stirring until heated through; then add the salt, pepper and nutmeg. Brush an earthenware dish with a little melted butter, and make a border of the rice, tomatoes and cheese; into the center break the four eggs. Season, place in a hot oven for four or five minutes or until it is done to suit the taste. Sprinkle with chopped parsley.