

FISH CROQUETTES

ALMOST any kind of cold fish may be used in making croquettes. Chop fine and fry brown half an onion in a tablespoonful of butter. Season a cup of white stock with salt and pepper (cayenne if desired), and add the onion, a pint of cold fish, and two eggs, stirring over the fire two minutes. When cold, shape into the croquette cones, roll in the yolks of egg and bread crumbs, and fry brown in boiling lard. When taken out of the pan lay them for a moment or two on a sheet of white paper and then with a broad-bladed knife transfer them to a platter on which a dainty fringed napkin has been laid. Garnish with parsley or cress.