



## Fish Pudding With Peas

**T**WO cupfuls of cooked white fish, one cupful of thick white sauce, one teaspoonful of lemon juice, three eggs, and salt and pepper to taste. Pound the fish and rub it through a sieve, then add the yolks of eggs well-beaten, white sauce, lemon juice, salt and pepper, and whites of eggs beaten to a stiff froth. Turn into a buttered ring mold, and bake in a moderate oven or steam gently for twenty minutes. Turn out carefully and serve with plenty of hot peas.