

## Fried Celery.

- 12 stalks celery
- 3 tablespoons butter
- 1 egg
- 3 tablespoons flour
- 1 teaspoon lemon juice
- 1 cup milk
- few grains cayenne
- fine bread crumbs
- $\frac{1}{2}$  teaspoon salt

Cut the celery in pieces 4 inches long. Blanch in cold water to which the lemon juice has been added then cook 10 minutes. Drain chill and dip them in a thick white sauce made by cooking together the butter, flour, salt and cayenne, and adding the milk. Add slightly beaten egg. Dip these masked pieces of celery in the bread crumbs. Fry in deep fat at 365 degrees F. until a golden brown. Serve immediately.