

General Rule for Stuffed Eggs

4 eggs, hard cooked according to directions	
$\frac{1}{2}$ cupful minced chicken, ham or veal	1 teaspoonful minced parsley
$\frac{1}{3}$ teaspoonful salt	$\frac{1}{4}$ teaspoonful grated lemon rind
1 teaspoonful Worcestershire or other stock sauce	$\frac{1}{2}$ teaspoon paprika

CUT the eggs in two, take out the yolks and mash them smoothly, add the meat and the seasonings, blend thoroughly, then use to refill the hollows from which the yolks were taken, piling the mixture high on the egg. Garnish with lettuce, parsley or watercress and serve with or without mayonnaise.

If the mixture appears too dry, moisten with one or two tablespoonfuls of mayonnaise while mixing.

Shrimps or cold fish, canned or fresh, may be substituted for the chicken, in which case flavor with lemon juice instead of lemon rind.