

Green-Pea Loaf

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| 1 Cupful of Purée of Peas | $\frac{3}{4}$ Teaspoonful of Salt |
| $\frac{1}{2}$ Cupful of Soft Stale Bread Crumbs | $\frac{1}{8}$ Teaspoonful of Pepper |
| 2 Tablespoonfuls of Melted Butter | 1 Teaspoonful of Sugar |
| $1\frac{1}{2}$ Cupfuls of Milk | $\frac{1}{4}$ Teaspoonful of Grated Onion |
| | 2 Eggs |

COOK the bread crumbs in the milk until a paste is formed. To this add the butter, seasonings, and purée of peas. Mix thoroughly and add the eggs slightly beaten. Turn into a well-buttered loaf mold. Set mold in a pan of water, and bake until firm like a custard—in a 325° F. oven. Invert onto a hot platter and serve.