

"Ham Timbales"

1 cup stale bread crumbs and one
" sweet milk cooked until the
mixture is a smooth paste. Add
4 Tablespoons butter, 1 cup chopped cooked
ham, $\frac{1}{2}$ teasp. salt, $\frac{1}{8}$ teasp. pepper, then
cut & fold in the whites of two eggs beaten
stiff. Fill individual molds $\frac{2}{3}$ full & set
in a dripping pan $\frac{1}{2}$ full of hot water, cover
with parchment paper & bake about 20 minutes.