

Hongroise Potatoes.

- 3 cups raw potatoes, cubed.
- One-third cup butter.
- 2 tablespoons melted butter.
- Few drops onion juice.
- 2 tablespoons flour.
- 1 cup scalded milk.
- Salt, paprika.
- 1 egg yolk.

Parboil the potatoes which have been washed, pared and cubed for three minutes in boiling water. Add 1-3 cup butter and cook very slowly until potatoes are soft and slightly browned. Add onion juice to the two tablespoons melted butter. Add flour; gradually pour on the scalded milk while stirring constantly. Season with the salt and paprika. Add the yolk of egg and blend thoroughly. Pour over the potatoes and garnish with chopped parsley.