

Hot Stuffed Eggs.

Five eggs—hard cooked, 1-2 teaspoon minced onion, 1 teaspoon vinegar or tomato juice, 1-4 teaspoon salt, pinch pepper.

Cut the eggs in half lengthwise, removing the yolks. Mash the yolks thoroughly, mix with the other ingredients. Stuff the egg whites. Put in a dish, cover with tomato sauce, reheat in a slow oven and serve. A white sauce may be used instead of tomato sauce.