

Lima-Bean Loaf With Bacon

- $\frac{1}{4}$ Pound of Thinly Sliced Bacon
- 3 Cupfuls of Lima Beans
- 1 Teaspoonful of Salt
- $\frac{1}{8}$ Teaspoonful of Pepper
- 1 Tablespoonful of Grated Onion
- 1 Tablespoonful of Parsley
- 1 Egg
- 2 Tablespoonfuls of Bread Crumbs
- 1 Cupful of Cream Sauce

WASH and soak the beans overnight; drain; cover with boiling water; cook until tender; drain, and mash through a coarse strainer; add seasonings, egg well beaten and cream sauce (keep one teaspoonful of beaten egg for top of loaf); mix all together. Brush a baking pan with drippings, fill with the mixture, brush top with beaten egg, and sprinkle with bread crumbs. Bake in moderate oven forty minutes. Turn out on a platter and garnish with bacon curls and parsley.