

Lobster à la Newburg: Boil a good-sized lobster; when cold remove the meat and cut in cubes of about one inch. Hard-boil three eggs. Put the yolks through a sieve ready for use; put into the chafing-dish one table-spoonful of butter and one of flour; mix; add two-thirds of a cupful of good milk or cream; add a little of this sauce, when it has thickened, to the yolks of the eggs; rub to a paste, mix them with the sauce; add half a teaspoonful of salt, a saltspoonful of white or black pepper and about half a saltspoonful of grated nutmeg or a drop of extract of nutmeg. This sauce should be thick and have the general appearance of mayonnaise dressing. Add the lobster. When hot it is ready to serve.