

# LOBSTER BALLS

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You may use a fine grade of canned lobster for this recipe. To two cups of the lobster, add a cup of thick white sauce, a little finely chopped celery, a tablespoon of chopped parsley and a seasoning of salt and pepper. When cold, make into balls or croquettes, roll in fine crumbs, then dip in egg which has been slightly beaten; roll again in crumbs and fry in deep hot fat for about six minutes. Drain and serve very hot, garnish with sliced lemon and parsley. If a sauce is desired, use a creamy white sauce to which chopped hard-boiled egg has been added.