

Macaroni Croquettes, Tomato Sauce

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| 2 Cupfuls of Elbow Macaroni | 1 Teaspoonful of Onion Juice |
| 3 Tablespoonfuls of Boiled Chopped Bacon | 1 Teaspoonful of Chopped Parsley or Celery Top |
| 1 Cupful of Milk | 1 Teaspoonful of Salt |
| 2 Tablespoonfuls of Butter | A Dash of White Pepper |
| 4 Tablespoonfuls of Flour | A Dash of Paprika |
| 1 Cupful of Grated Cheese | 1 Teaspoonful of Table Sauce |
| | 1 Egg |
| | Bread Crumbs |

BOIL the macaroni, put it through a food chopper, and add the cream sauce, bacon and parsley; mix well. Spread on a platter, and set aside to cool. When stiff and cold, take a large spoonful into floured hands, form into cone shapes, dip in egg (one egg beaten with one tablespoonful of cold milk), then in bread crumbs. Fry in deep, hot fat. Serve on a platter with tomato sauce; garnish with sprigs of parsley. This amount will make six large croquettes.

CREAM SAUCE: Put the butter into a saucepan over the fire; when melted, add the flour, then the cold milk slowly, stirring until it thickens; then add the grated cheese, onion, salt, pepper, paprika and table sauce. Mix well and boil for one minute; add to the macaroni.