



MINUTE TAPIOCA SHIRRED EGGS, SPANISH STYLE

*Special award to Mrs. R. L. Tompkins, 540 Main Street,
Placerville, Cal.*

This is a delightfully flavored dish, wholesome, substantial and well balanced from a dietetic standpoint. It is particularly appropriate now that eggs are plentiful and cheap, and makes an excellent Lenten meat substitute. The dish may be prepared beforehand, all except the eggs, which may be quickly added at meal time, just before the dish is whisked into the oven to set the eggs. If more eggs are desired, increase accordingly the quantity of the ingredients listed in the recipe.

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| 1 pint strained tomatoes | 1 teaspoon chopped onion |
| $\frac{1}{4}$ cup Minute Tapioca | 1 teaspoon chopped parsley |
| 1 tsp. salt | 4 eggs |
| Dash of paprika | $\frac{1}{4}$ cup grated cheese |
| 1 tablespoon butter | |

Heat strained tomatoes in double boiler. Add all other ingredients except eggs and cheese and cook 15 minutes, stirring frequently. Butter a shallow baking dish. Pour in tapioca mixture. Make four slight depressions in sauce, and into each break an egg. Sprinkle with cheese, and bake in a moderate oven until the eggs have set. Serve hot garnished with parsley.