

Nut-and-Cheese Roast

1 Cupful of Grated Cheese 1 Cupful of Chopped English Walnut

Meats 1 Cupful of Fine

Breadcrumbs 2 Tablespoonfuls of

Chopped Onion

1 Tablespoonful of

Butter 1 Lemon

Salt and Pepper to Taste 34 Cupful of Water

A Few Sprigs of Parsley

OOK the onion in the butter and the water until it is tender; add the nut meats, cheese, breadcrumbs, salt and pepper to taste, the grated rind and the strained juice of half of the lemon. Turn into a buttered, fireproof dish, cover with buttered breadcrumbs, and bake in the oven for twenty minutes. Decorate with cut lemon and parsley.