

Nut-and-Potato Croquettes—To two cupfuls of hot riced potatoes add three table-spoonfuls of cream, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, a few grains of cayenne, and a few drops of onion-juice. Beat thoroughly, and add one egg-yolk. Cook one-fourth cupful of soft bread-crumbs with one-fourth cupful of cream until of the consistency of a thick paste. Then add one-half egg-yolk, and salt to taste. Cool, and add pecan-nut meats broken in pieces, using as many nuts as will be held together by the paste. Shape potato mixture in small nests, fill nests with nut mixture, cover with potato mixture, and roll into balls. Dip in crumbs, egg and crumbs, fry in deep fat, and drain on brown paper.