

# Onions stuffed with Quats.

Boil 4 onions  $\frac{1}{2}$  hour then scoop  
out the centers. To the yolk of one  
egg, add 2 Tablesp. chopped walnuts  
 $\frac{1}{2}$  cupful of fine bread crumbs, one  
heaping Teaspoon butter, salt & pepper  
to season. Fill onions with this mix-  
ture & place them in a baking pan  
with  $\frac{1}{3}$  cupful of chicken stock or milk.  
Make a sauce with  $\frac{1}{2}$  cup "  
Teaspoon flour, salt & pepper to taste and  
pour over baked onions. Bake in moderate  
oven 20 minutes.