

PASTRY CROQUETTES. Cut oblongs from the pastry, which has been rolled one-quarter inch thick, three inches by four inches. Lay in the middle of each a heaping teaspoonful of any sort of minced left-over meat, fowl or fish, slightly moistened with an appropriate thick sauce. Wet the edges and fold over to form fingers. Crimp the edges, brush with the egg and milk, prick, and bake in a hot oven. To serve, arrange a mound of peas, or peas and carrots or tiny onions, in the middle of a hot chop dish, and radiate the mock croquettes around it. Garnish with parsley.