¼ lb. bacon, diced 4 eggs, poached
1 No. 2 can hom- 2 tbsp. flour iny 1½ cup milk
2 stalks celery, diced ½ tsp. salt diced ¼ cup grated

POACHED EGGS IN HOMINY.

4 tbsp. butter cheese Fry bacon bits and combine with hominy. Fill individual baking dishes three-quarters full of the hominy-bacon mixture. Brown celery in butter. Make gravy of milk and

butter. Make gravy of milk and flour and combine with celery. Season. Pour gravy over each dish and sprinkle grated cheese over the top.

sprinkle grated cheese over the top. Put in the oven at 350 degrees F. for 20 minutes. Poach eggs and serve on each dish. Garnish with parsley.

Serves four.