

Poached Eggs on Anchovy Toast

BRUSH 4 egg poachers with melted butter. Break an egg into each cup, sprinkle with salt and pepper and cook over hot water until egg white is firm, or use soft-boiled eggs removing shell carefully so that egg remains whole. Meanwhile make 4 slices toast, remove crusts and spread with anchovy butter. Heat 1 can celery soup and add 1 small can celery or use 1 cup freshly cooked celery cut in small pieces with a tablespoon or two of the liquid. Serve the eggs on toast and pour sauce around.