

POTATO SALAD IN EGGPLANT SHELL.

Remove the pulp from a large, perfect eggplant, and set the shell away on ice to become thoroughly chilled. Steam the eggplant pulp until tender and cut into little cubes. Slice cold boiled potatoes of the smallest round size you can procure, adding a little minced onion. Toss together in the salad dressing with finely-chopped chives added.

Fill the eggplant shell with the salad, and polish off the shell until the rich purple tint shines and rest it on a doily of parsley, also arranging some of the sprigs around the top of the shell. Garnish the

“doily” with the whites of hard-boiled eggs cut in rings. The yolks of the eggs are crumbled fine and mixed with sufficient mayonnaise to moisten, then molded in egg shape, slipping each yolk inside three of the rings.

In serving this salad take it out of the shell in little cones, which may be very simply achieved with a dextrous twist of the spoon. Place beside the cone on each dish a sprig of the parsley and one of the fancy eggs.