

# Progressive Eggs

- 6 Hard-Boiled Eggs
- 6 Thin Slices of Toasted Bread
- 2 Cupfuls of Milk
- 4 Tablespoonfuls of Butter
- 4 Tablespoonfuls of Flour
- 1 Tablespoonful of Onion Juice
- 1 Teaspoonful of Salt
- Pepper

**M**AKE the cream sauce as usual. Chop the whites of the eggs fine, and add to half of the cream sauce; rub five yolks through a strainer, and add to other half of cream sauce; place the toasted bread on hot platter, pile the whites in the center, and the yolks, in sauce, around the toast. Grate the sixth yolk over all, and garnish with parsley.