

Rhubarb
Greens

IN QUEEN ELIZABETH'S time, rhubarb leaves were used as a pot herb and considered superior to spinach or beet greens. Cook in just enough water to cover until perfectly tender, then drain thoroughly and chop fine. Put a tablespoonful of butter in the frying-pan and toss the leaves in this until very hot. Season with salt, pepper and a suspicion of nutmeg, mound on a hot dish and garnish with the yolks of hard-boiled eggs put through a ricer.