

Samon en Surprise

MOISTEN a cupful of flaked salmor with drawn-butter sauce; add a pinch of minced parsley, and one hard cooked egg chopped fine. Line individual buttered molds with nicely seasoned mashed potato; fill the centers with the fish mixture, and cover with a layer of potato. Turn out carefully, roll in egg and sifted bread crumbs, and fry golder brown. Garnish with hard-cooked egg and sprigs of parsley.