

### Sauce Hollandaise

**H** EAT in a saucepan a slice of onion, a bay leaf, a little chopped celery or a salt-spoonful of celery seed, a clove of garlic mashed, and four tablespoonfuls of tarragon vinegar. When reduced one-half strain and cool. Rub together one tablespoonful of butter and one of flour; add half a pint of boiling water and stir until boiling. Take from the fire; add the yolks of two eggs beaten; reheat; add a tablespoonful of butter cut in blocks, half a teaspoonful of salt, a dash of pepper and the vinegar. Press through a fine sieve.

This is one of the best of the fish sauces.

A plain sauce Hollandaise may be made by adding the yolks of two eggs slightly beaten and two tablespoonfuls of tarragon vinegar to English drawn butter.

### Sauce Bearnaise

**B** EAT the yolks of four eggs; add four tablespoonfuls of olive oil and four of stock; stir and cook over hot water until jelly-like. Be careful not to allow it to curdle. Take from the fire; add half a teaspoonful of salt, a saltspoonful of pepper and the scented vinegar made according to the recipe for sauce Hollandaise. This sauce is served cold, as an accompaniment to broiled steak, or fish, either broiled or planked.

### Mayonnaise Sauce

**P** U T the yolks of two eggs in a cold soup-dish or bowl; beat lightly, add a salt-spoonful of salt, and slowly, drop by drop, six tablespoonfuls of olive oil; add a few drops of lemon juice and it will be ready to use.

Where a large quantity of dressing is needed add more oil. Two eggs will hold a pint of oil, providing you add a little vinegar now and then.

### Cream of Horseradish Sauce

**A** D D to six tablespoonfuls of grated horseradish the yolk of one egg and half a teaspoonful of salt; mix thoroughly; add a tablespoonful of good vinegar and then fold in carefully a quarter of a cupful of cream whipped to a stiff froth. If the horseradish is already in vinegar omit the tablespoonful of vinegar and press the horseradish until dry.

This is one of the nicest of sauces to serve with cold roasted beef or mutton, or with hot corned beef.

### Sauce Vinegarette

**A** D D to four tablespoonfuls of good consommé half a teaspoonful of paprika, two tablespoonfuls of tarragon vinegar, half a teaspoonful of salt, a teaspoonful of sugar, a tablespoonful of capers, a tablespoonful of grated or finely chopped onion and two tablespoonfuls of chopped gherkin.

Serve this sauce with boiled calf's head, pig's feet or plain boiled lobster.

### Cucumber Sauce for Fish

**P** A R E and grate on a sieve four large crisp, fresh cucumbers; when the pulp is thoroughly drained turn it in a bowl; add a teaspoonful of pepper, one medium-sized onion grated, a level teaspoonful of salt and two tablespoonfuls of tarragon vinegar. Mix and stir in just at serving-time six tablespoonfuls of cream whipped to a stiff froth.

### Bread Sauce for Game

**C** O O K half a pint of soft, stale breadcrumbs, a pint of milk, one good-sized onion chopped very fine, a saltspoonful of ground mace, a saltspoonful of paprika and a level teaspoonful of salt for five minutes in a double boiler, stirring constantly. The mixture must be perfectly smooth. Add a rounding tablespoonful of butter; stir until it is melted; add four tablespoonfuls of thick cream and use at once for game or roasted guinea fowl.

### Tomato Sauce

**P** U T half a can of tomatoes, a slice of onion, a bay leaf and a blade of mace over the fire and cook gently for ten minutes. Rub a tablespoonful of butter and one of flour together and add them to the stewed tomatoes. Stir and cook a moment longer; add half a teaspoonful of salt and a dash of pepper. Strain and use.

### Cream Tomato Sauce for Fried Chicken

**S** T R A I N sufficient stewed or canned tomatoes to make half a pint; add a slice of onion, a bay leaf and a blade of mace; cook gently until reduced one-half. Rub together a tablespoonful of butter and one of flour; add to the tomatoes; cook for a moment. Take from the fire and add half a cupful of very rich milk, half a teaspoonful of salt and a saltspoonful of pepper. Strain and serve.

### Cranberry Sauce

**W** A S H and pick over a quart of cranberries; put them in a granite or porcelain saucepan with one pint of cold water; cover the saucepan, bring to boiling point and boil rapidly for five minutes. Press through a colander. Add one pint of sugar, stir until the sugar is dissolved and turn the sauce out to cool.