

French Tomato Sauce

RUB together a tablespoonful of butter and one of flour; add half a pint of strained tomatoes; stir and cook for five minutes; add a teaspoonful of salt, one of onion juice and half a teaspoonful of ground mace. Rub the mixing-spoon with a clove of garlic; stir and cook the sauce a moment longer; take from the fire, add five tablespoonfuls of thick cream. Strain through a very fine sieve, and serve with boiled or fried chicken, or chicken cutlets.

Sauce Béchamel

RUB together a tablespoonful of butter and ~~one of flour; fill the cup half full of milk~~ and the remaining half with chicken stock; stir until boiling. Take from the fire; add half a teaspoonful of salt and a dash of pepper. Beat the yolks of two eggs with four tablespoonfuls of cream; stir them in the hot sauce; reheat; do not boil or the eggs will "curdle." Use at once.

This is one of the nicest sauces for chicken, sweetbreads or other white meats.

Apple Sauce

THIS sauce is used with roast duck, goose or pork.

Cut the apples in quarters, remove the cores but do not pare the apples; cut them into thin slices; cover with boiling water, cover the saucepan and boil rapidly until the apples are tender but light in color. Press quickly through a colander; to each pint add two tablespoonfuls of sugar and stand aside to cool.

The colander should be rather coarse; apple sauce that is pressed through a sieve becomes discolored and heavy.

Bennet's Sauce for Poultry

WASH a quart of cranberries, put them in a stewing-pan with one pound of tart apples cored, not pared, and cut in thin slices; add a pint of water; cover the saucepan, boil rapidly for ten minutes; press through a colander; add one pound of sugar; stir until the sugar is dissolved and boil for five minutes.