

Escalloped Eggs

- 4 Hard-Boiled Eggs
- 2 Cupfuls of Cold Boiled Ham
- 1 Cupful of Cream Sauce
- 2 Cupfuls of Bread Crumbs
- 2 Tablespoonfuls of Milk

MAKE the cream sauce as usual. Brush a casserole dish with bacon drippings, or butter; cover the bottom with one-third of the bread crumbs; cut two eggs into rounds, and place on the crumbs; cover with half of the ham and half of the cream sauce; add half of the remaining bread crumbs, the other two eggs sliced, the rest of the cream sauce, ham and the bread crumbs, which have been moistened with the milk. Bake in moderate oven for twenty minutes.