

Shrimp Balls

One pint of peeled shrimps, 1 pint of fresh bread-crumbs, 1 tablespoonful of butter, 1 teaspoonful of browned flour, 1 pint or $\frac{1}{2}$ dozen tomatoes, $\frac{1}{2}$ teaspoonful of minced onion, $\frac{1}{2}$ teaspoonful of minced parsley, $\frac{1}{2}$ teaspoonful of cayenne pepper, 1 egg, $\frac{1}{2}$ teaspoonful of salt. Chop shrimps fine; add crumbs, $\frac{1}{2}$ cupful of tomatoes, salt, pepper, and egg. Make into balls, and fry in butter. Into the butter put flour and the rest of the tomatoes, and let the balls cook in this about an hour.