

SNOWDROP--Lobster Cutlets. Boil a four-pound lobster three-quarters of an hour. When cold remove the meat, chop it with a silver knife rather fine; measure. To each pint of the meat allow half a pint of milk, one tablespoonful of butter, two tablespoonfuls of flour. Put the milk over the fire, rub the butter and flour together. Stir it into the milk, and when thick and smooth take it from the fire; add the yolks of two eggs, and cook just a moment longer; add to the meat a teaspoonful of salt, a tablespoonful of chopped parsley, ten drops of onion juice, a dash of cayenne and a grating of nutmeg. Mix the meat with the paste and stand aside to cool. Form into cutlets, dip in egg, roll in breadcrumbs, and fry in hot fat.