

St. Patrick's Potatoes.

Six cups hot riced potatoes.

Six tablespoons butter.

One and one-half teaspoon salt.

One-half teaspoon pepper.

Three-fourths teaspoon celery salt.

Two eggs.

One tablespoon chopped parsley.

To the hot riced potatoes add all the other ingredients and beat until light and fluffy. Shape into six potato nests, with a deep hollow in each center. Place on a shallow baking pan and bake in a moderate oven until firm. To serve fill the centers with generous servings of creamed chicken, fish or meat and garnish with parsley.