

Stewed Cucumbers

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| 1 Quart of Cucumbers
After Peeling and
Cutting in 1-Inch
Pieces | 2 Tablespoonfuls of
Flour |
| 2 Tablespoonfuls of
Butter | 2 Tablespoonfuls of
Lemon Juice |
| | 1 Teaspoonful of Salt |
| | 2 Egg Yolks |

PUT the cucumbers into a saucepan and cover with boiling water; boil with the cover for thirty-five or forty minutes, or until tender; pour into a colander to drain; save the stock. Put one cupful and a half of stock into a saucepan; add soft butter and flour rubbed together until smooth; boil for five minutes, or until thick. Remove from the fire, and add the seasoning and the egg yolks beaten until light; beat well, then pour over the hot cucumbers. Dust the top with paprika.

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