

Stuffed Eggs à la Queen

Cut 4 hard-cooked eggs in half lengthwise, remove yolks and force through potato ricer. Add 4 tablespoons melted butter and salt and cayenne to taste. To one-half the egg mixture add $\frac{1}{4}$ cup cooked bacon finely chopped and return to egg whites. Force remaining egg mixture through pastry bag and tube, making a rose on each half egg. Put in steamer until heated through, then serve on toast covered with sauce à la queen, and garnish with parsley.



Sauce à la Queen

$\frac{3}{4}$ cup raw carrot	1 cup highly seasoned chicken stock
3 tablespoons butter	

1 teaspoon scraped onion	Few grains cayenne
4 tablespoons flour	1 cup scalded milk
	$\frac{1}{4}$ pimienta
	2 ripe olives

Force enough raw carrot through food chopper to make $\frac{3}{4}$ cup. Put in saucepan with butter and onion and cook slowly 10 minutes or until brown, stirring frequently. Add flour and when smooth add chicken stock and cayenne. Stir until sauce boils, add scalded milk and pimienta and olives cut in strips.