

Stuffed Eggs au Gratin.

Six hard cooked eggs, 6 medium-sized mushrooms, 1-3 cup buttered crumbs, 1½ cups milk, 2 tablespoons butter, ½ teaspoon salt, ⅛ teaspoon pepper, paprika.

Peel mushrooms and chop them fine. Melt about 1 teaspoon butter in a small sauce pan, add chopped mushrooms, cover and cook over a low fire for five minutes. Shell eggs, cut a slice from tops and carefully remove yolks without breaking the whites. Mash yolks with a fork, mix with mushrooms, seasoning with a little salt and pepper as needed. Re-fill whites with this mixture and place each egg, cut side down, in a buttered baking dish. Melt butter

in saucepan mushrooms were cooked in, stir in flour and when bubbling, slowly add milk, stirring constantly. Bring to the boiling point and add salt and pepper. Pour this sauce around the eggs in baking dish. Cover each egg with buttered crumbs and sprinkle with paprika. Bake 20 minutes in a hot oven. Serve from baking dish.

— Instead of using one large baking dish each egg can be baked, with some of the sauce, in individual ramikins.