

## *Stuffed Lettuce*

FOR this dish use the large outside leaves of lettuce. If not large enough, two or three leaves may be put together. In each leaf place a spoonful of stuffing and tie together with string. Steam forty to fifty minutes. Remove the string and serve with a tomato sauce. For the stuffing, sauté one tablespoonful of chopped onion in three tablespoonfuls of fat until yellow, but not browned. To this add two cupfuls of soft bread crumbs and, if meat is used, half a cupful of cooked or raw chopped meat of any kind. Add one teaspoonful of salt, one-eighth teaspoonful of pepper, a quarter teaspoonful each of paprika and thyme. Moisten with tomato juice or water, and cook until well blended. One tablespoonful of chopped parsley, red or green sweet pepper, or mushrooms may be added. This same stuffing may be used for filling other vegetables also.