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SWEET POTATO SOUFFLE

2 cups mashed, cooked sweet potatoes

$\frac{1}{3}$ cup hot milk 3 egg yolks 3 egg whites

Whip the hot milk into the sweet potatoes and season to taste. Then add egg yolks beaten until light and lemon colored. When well mixed, fold in the stiffly beaten egg whites. Pour into a well buttered baking dish sprinkle with dry bread crumbs, and bake in a moderate oven about 35 minutes, or until well puffed and browned. Serve at once.

French's Prepared Mustard, salt
and French's Paprika to taste



SWEET POTATOES SANDERSON —for your Holiday Menu

Cut sweet potatoes into shapes as shown above. Wash, dry, and place in moderately hot fat. Increase heat until potatoes rise. Drain and fry again in very hot fat —to effect puffing. Make small opening and fill each puff with sauce made by melting $\frac{1}{4}$ pound of Campfire Marshmallows with 4 tablespoons of cream over a slow fire.