

Sweetbread
Salad

BOIL one pair of medium-sized sweetbreads in highly seasoned white stock. When tender, drain and put aside to cool. Cut them into half-inch cubes, chop an equal amount of cold boiled tongue. With a little liquid aspic jelly stick pieces of sweetbread and tongue together. Put on ice until ready to serve, then marinate with this dressing:

Mash the yolks of two hard-boiled eggs; add a little mustard, salt, pepper and one teaspoonful of sugar; mix with one tablespoonful of salad oil, then add two tablespoonfuls of vinegar and four of thick cream.