

Terrapin a la Maryland.

Directions for preparing terrapin are: Cut up the meat of two cooker terrapin, place in a saucepan with 3 tablespoons Madeira wine, $\frac{1}{2}$ teaspoon salt, dash cayenne, 1 tablespoon butter and 2 truffles (or you may use mushrooms). Mix 1 cup cream with the beaten yolks of 2 eggs, add it to the terrapin meat, and stir constantly until thoroughly heated, but do not let the mixture boil. Serve very hot.

Increase recipe in same proportions according to number of guests.