

Veal and Peanut Croquettes

2 pounds lean veal, boiled
until tender

$\frac{1}{2}$ cupful shelled peanuts

2 tablespoonfuls butter

$5\frac{1}{2}$ tablespoonfuls flour

$\frac{2}{3}$ cupful milk

$\frac{1}{3}$ cupful veal-stock

$\frac{3}{4}$ teaspoonful salt

Few grains pepper

Dry bread-crumbs

1 egg

Make a white sauce of the milk, stock, flour, butter, salt, and pepper. Chop the veal fine—there should be three cupfuls. Add the peanuts rolled almost to powder, and combine with the sauce. Cool, form into chop-shaped croquettes roll in fine dry bread-crumbs and in the egg slightly beaten and diluted with one-quarter cupful of cold water, then in the crumbs again. Insert a piece of macaroni in the end of each to represent the bone of a chop, and fry in deep fat hot enough to brown a bit of bread in forty counts.