

## Vegetables and Cheese Roll.

Two quarts of vegetables (either spinach, Swiss chard, beet tops or the outer leaves of lettuce), one cup of grated cheese, one teaspoonful butter, salt, bread crumbs.

Cook the spinach in water for ten minutes. Drain off the water, add the butter, cook until tender and chop. Add the grated cheese and then bread crumbs enough to make a mixture sufficiently stiff to form into a roll, or leave more moist and cook in a baking dish.