

and again in crumbs in hot deep fat (365-degrees) until 2 to 5 minutes. Ser-

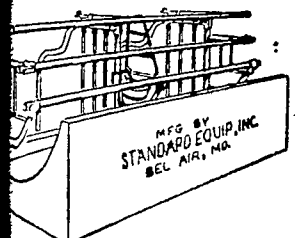
**HAM AND EGG CROQUETTES**

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1 can mushroom soup  
6 hard-cooked eggs, chopped  
1 teaspoon salt  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon prepared mustard  
1 1/2 cups soft bread crumbs  
1 cup chopped cooked ham  
Dry bread crumbs  
1 egg, beaten  
Heat mushroom soup. Combine eggs, salt, Worcestershire sauce and mustard. Add eggs, soft crumbs and ham to soup. Heat and cook for 4 to 5 minutes. Chill. Shape into croquettes. Roll in bread crumbs, dip in egg (diluted with 2 tablespoons of water) and roll again in crumbs. Fry in hot deep fat (375 degrees) 2 to 5 minutes or until brown. Drain on absorbent paper. Serves 6

**BAKED EGGS, SPANISH STYLE**  
3 tablespoons chopped onion  
3 tablespoons chopped green pepper  
1/4 cup butter  
6 eggs  
Salt and pepper  
1/4 cup bread crumbs  
1/2 cup grated cheese  
Brown onion and pepper in butter, then pour into baking dish. Break eggs into dish being careful not to break the yolks. Season with salt and pepper. Mix crumbs with cheese and sprinkle over eggs. Bake in moderate oven (350 degrees) about 15 minutes or until eggs are firm. Serve in baking dish. Serves 3 to 6.

**BAKED EGGS ON SPANISH RICE**  
1 cup uncooked rice  
2 1/2 cups cooked tomatoes  
1/2 small onion, sliced  
3/4 teaspoon salt  
2 tablespoons melted but-

ter  
2 tablespoons flour  
6 eggs  
2 tablespoons grated cheese  
1/2 cup buttered bread crumbs  
-Cook rice in boiling salted water until tender; drain and rinse with hot water. Simmer tomatoes, onion, salt, together for 10 minutes. Strain. Blend butter with flour in saucepan and add strained tomatoes stirring constantly. Cook until thickened. Arrange layer of rice in greased casserole and make 6 depressions in the rice. Place an egg in each depression. Pour tomato sauce over all and sprinkle with cheese and bread crumbs. Bake in moderate oven (350 degrees) until eggs are firm, about 15 minutes. Serves 6.

**EGG AND ASPARAGUS CASSEROLE**  
8 hard-cooked eggs  
1/2 cup mushrooms  
1 tablespoon butter  
1/2 teaspoon salt  
Dash of Pepper  
1 cup cut cooked asparagus  
1 cup White Sauce  
Cut eggs into lengthwise wedges. Brown mushrooms in butter; add seasonings, asparagus, white sauce and 7 of the eggs. Turn into baking dish, garnish with remaining egg wedges and bake in 350 degree oven 20 minutes. Serves 6.

**NOODLE OYSTER LOAF WITH CREAMED EGGS**  
1/4 pound noodles  
3/4 cup milk  
1/4 teaspoon salt  
3 eggs, beaten  
1/2 pint oysters  
4 hard cooked eggs  
2 cups White Sauce  
Parsley  
Paprika

Cook noodles in boiling salted water. Drain. Combine with milk, salt, eggs & oysters and mix thoroughly. Pour into greased pan dusted with flour or sifted crumbs. Set in pan of hot water and bake in moderate oven (350 degrees) 45 minutes. Unmold on a platter and slice. On each slice place a hard-cooked egg cut into halves lengthwise, cover with white sauce and garnish with parsley and paprika. Serves 4.

**EGGS STUFFED WITH CRABMEAT**  
6 hard-cooked eggs  
1 teaspoon dry mustard  
1/2 teaspoon salt  
1 cup flaked crab meat  
(Turn to page 8)

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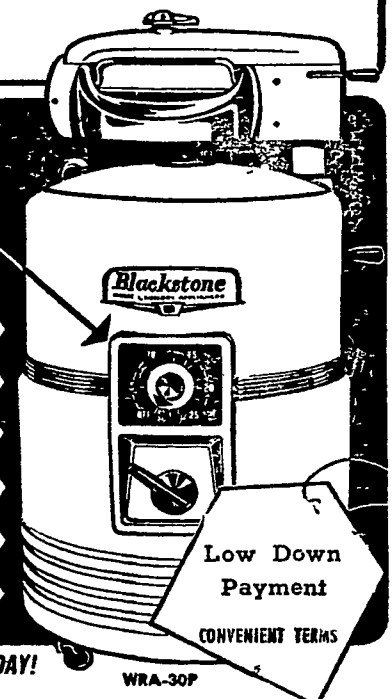
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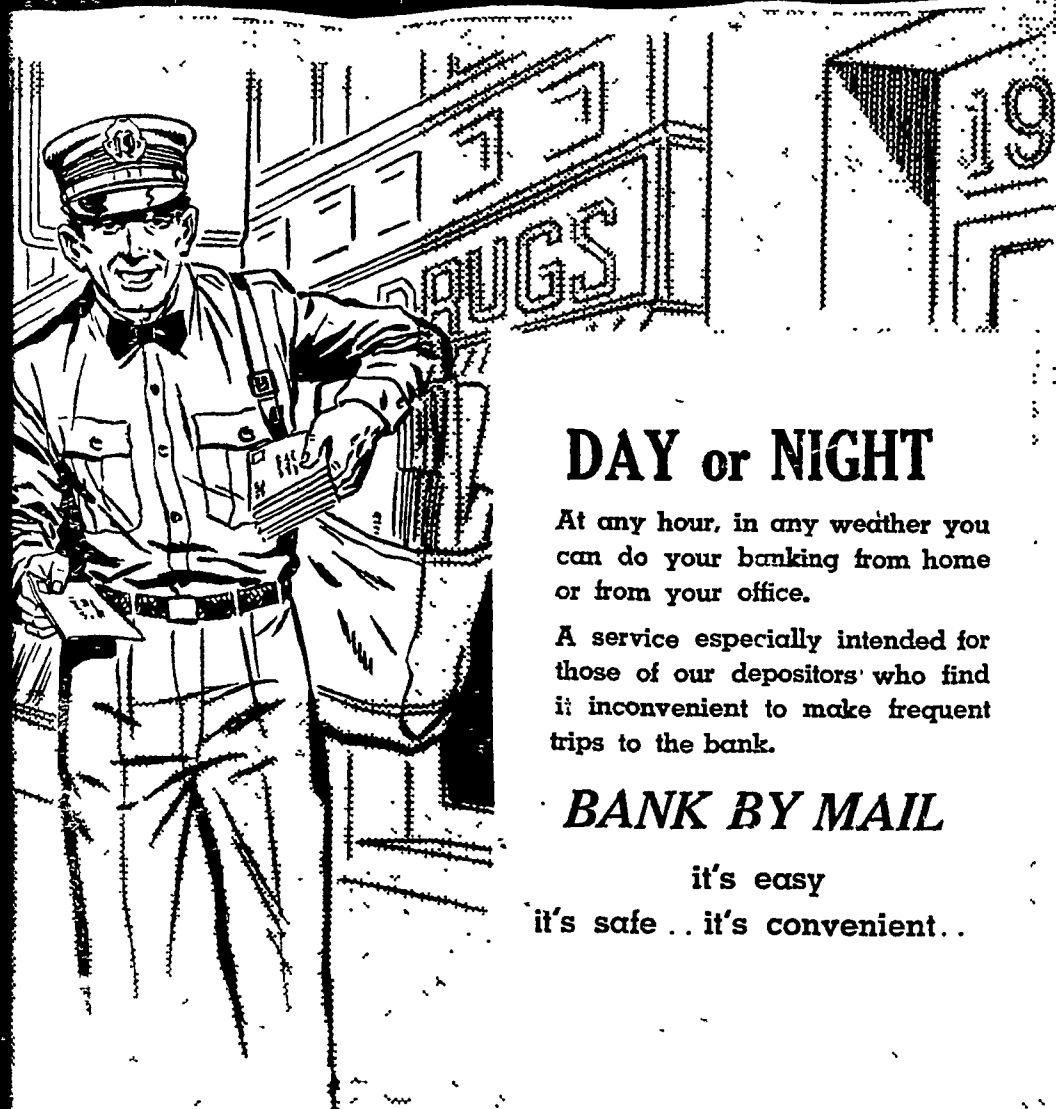


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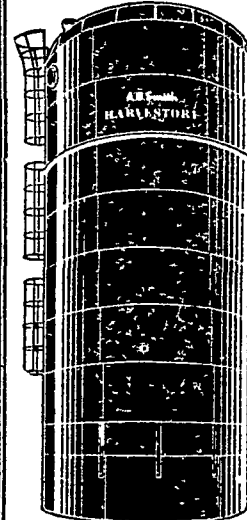
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