

Another method is to bring the water to the boiling point, put in the eggs, cover and set for six to eight minutes where the water will not boil.

TO HARD-COOK EGGS IN THE SHELL

Put eggs in boiling water, cover, and let them stand for 30 minutes where the water will remain at simmering point.

When eggs are cooked in the shell for more than 15 to 20 minutes a dark ring often forms around the yolk. This is due to the sulphur of the white uniting with the iron of the yolk to form ferrous sulphide which is dark in colour and entirely harmless. Much, and often all of this discolouration can be prevented if the hard-cooked egg is plunged immediately into cold water. This also makes it easier to remove the shells smoothly.

Creamed Eggs

4 T. butter	2 c. milk
4 T. flour	4 hard-cooked eggs, halved, quartered or sliced.
½ t. salt	
speck of pepper	

Melt butter, add flour, seasoning and milk. Stir until the sauce thickens. Prepare eggs and pour this sauce over them. Sprinkle with paprika or chopped parsley. Serve on toast.

Variations:

1. Eggs may be put in a baking dish and white sauce poured over them. Cover with buttered crumbs and bake until brown.
2. Add ½ t. curry powder to 1 c. cream sauce. Shape a border of boiled rice around the edge of a platter. Pour the curry sauce over the halves of hard-cooked eggs in the centre of platter. Garnish with parsley.
3. Add ¼ c. diced celery to the sauce.

Eggs a la Goldenrod

3 hard-cooked eggs	3 slices of toast
1 c. medium white sauce	parsley

Remove the yolks from the hard-cooked eggs and put through a sieve. Chop the whites and add them to the sauce. Cut three slices of toast in halves, lengthwise, arrange on a platter and pour the sauce over them. Put a mound of sieved yolks over each serving.

Royal Scallop

1½ c. buttered crumbs	1 c. flaked fish or diced meat
3 hard-cooked eggs	2 c. medium white sauce

Butter a baking dish and put in one-quarter of the crumbs. Add a layer of chopped egg and a layer of meat. Cover with another quarter of the crumbs and repeat the layers of egg and meat. Add white sauce and cover with remaining crumbs. Cook in a moderate oven until the crumbs are lightly browned.

Egg and Tomato Salad

Select medium sized tomatoes and scoop them out sufficiently to accommodate the half of a hard-cooked egg.

Hard-cook the eggs. Cut in two crosswise and take out the yolks. Mash these, adding the tomato pulp which was taken out. Season with salt and pepper and add mayonnaise to make a paste. Fill the halved egg whites, decorating the tops with a little mayonnaise into which a few capers or chopped olives have been mixed. Set each half in the prepared tomato. Serve on a bed of water cress and, if desired, with sardines.

Easter Salad

1 T. gelatine	1 T. chopped parsley
½ c. cold water	juice of ½ lemon
½ c. boiling water	2 T. chopped sweet gherkins
6 hard-cooked eggs, sliced	5 drops Tobasco sauce
½ green pepper, chopped	½ t. salt
¼ c. salad dressing	

Soak the gelatine in cold water for 5 minutes, add the boiling water and stir until the gelatine is dissolved. Add the other ingredients and mix thoroughly. Pour into cold wet individual moulds and chill until firm. Serve on crisp lettuce leaves with additional dressing.

Devilled Eggs

Cut hard-cooked eggs in half either lengthwise or crosswise and take out yolks. Mash these, season with salt, pepper, a little mustard, vinegar and melted butter. If desired, the yolk may be mixed with salad dressing. Chopped parsley, chicken, pickles or grated onion may be added. Mix to a smooth paste and refill whites. Serve on beds of lettuce. If they are to go into a lunch box, press the two halves together, fasten with toothpicks and wrap in wax paper or lettuce leaves.

Bacon and Eggs Modernized

Turn on the top element in the oven of an electric range for about 6 to 8 minutes. Heat the broiling pan and grease slightly. Break as many eggs as required into broiling pan. Arrange sliced bacon on rack of pan. Place bacon and eggs under top oven element. Broil until bacon is brown and crisp and eggs are set. Leave oven door open during the cooking.

Creamy Eggs

3 eggs	6 T. top milk	salt	few grains pepper	1 T. butter
--------	---------------	------	-------------------	-------------

Beat eggs without separating them. Add milk, salt and pepper. Heat butter in the top of a double boiler, add egg and milk mixture and cook over hot water until of a jelly-like consistency. Remove from heat and serve at once.

Scrambled Eggs

4 eggs	½ t. salt
3 T. milk, cream, fruit juice or meat stock	speck pepper
	2 T. butter

Add the seasoning and liquid to the eggs and beat all together until blended. Melt the butter in a pan or inner part of a double boiler and put in the egg mixture. Reduce the heat, stir occasionally with a spatula or spoon to form rolls of scrambled egg by removing the cooked portion from the bottom and sides of the pan, letting the uncooked part run under. When still somewhat shiny but not wet, remove to a hot platter and garnish.

Variation: Chopped pimento, minced cooked ham, chicken or fish may be added to the eggs before cooking.

Baked or Shirred Eggs

Break the eggs into buttered custard cups, ramekins or a casserole. Oven poach until the eggs are set.

Variations:

1. Sprinkle grated cheese or other seasonings lightly over the eggs.
2. Put 1 T. cream into the dish before the egg is broken into it.
3. Mix 1 c. chopped ham, ½ t. prepared mustard, ¼ t. pepper and ¼ t. salt. Divide mixture into six parts and place in individual baking dishes. Break an egg into each and put a small piece of butter on top.