

Apple Croquettes.

Put one dessertspoonful of water and the same of butter in a granite stewpan, then add three cups of tart apples, which have been pared, cored and sliced. Cook slowly, taking care to prevent scorching, until soft and dry. Mash or put through a vegetable press. Add any seasoning desired, with a pinch of salt. Thicken the apple pulp by cooking for fifteen minutes with one-third cup of cornstarch which has been mixed with a little cold water. Just before removing from the fire whip in one beaten egg, then turn out in a wet mold or dish, and set aside to cool. When cold shape in any form desired, roll in egg and breadcrumbs and fry in deep fat. Dust with powdered sugar and serve hot with roast duck or pork.