

AUSTRIAN SANDWICHES

(Idea taken from L'Art Culinaire by Hirtzler)

2 cups chopped cooked chicken, veal or ham	$\frac{3}{4}$ cup thick white sauce
$\frac{1}{4}$ teaspoon salt	1 egg yolk
$\frac{1}{8}$ teaspoon paprika	Stale bread
Dash of cayenne	1 cup milk
Few gratings nutmeg	1 egg
	Bread crumbs, sifted

Mix together chopped meat, salt, paprika, cayenne, nutmeg, white sauce and egg yolk. Cut stale bread in slices, one-half inch thick. Spread half the slices with meat mixture and cover with remaining slices and press firmly together to make sandwiches. Mix milk and well-beaten egg. Dip sandwiches quickly into egg mixture, drain and cover with sifted crumbs. Brown on both sides in hot shortening. Serve hot.