

Bread Croquettes

THESSE are very nice when they are served with fricassee of chicken, lamb or veal, and may take the place of other starchy food.

Rub stale bread in the hands until it is evenly crumbed. To one quart of crumbs add four tablespoonfuls of sugar, half a cup of clean currants, a grating of nutmeg and three well-beaten eggs; work this mixture with the hand until it is moist, form in small pyramids, dip in egg, roll in breadcrumbs, and fry in smoking-hot fat.

Sugar may be omitted if desired, and salt, pepper and parsley added.