

CODFISH CROQUETTES.

Pick apart sufficient codfish to make one quart; soak over night in cold water; next morning drain off the water; pour over boiling water; stand the fish over the fire and let it come to just the boiling point; remove, drain and dry. Add one pint of bread crumbs, two well-beaten eggs, a tablespoonful of onion

juice. Form into small pyramid-shaped croquettes; dip in egg then in bread crumbs, and fry in well-heated oil. These may also be served with tomato sauce.