

RASPBERRY CROQUETTES. Wash half a cupful of rice, add half a cupful of boiling water, half a teaspoonful of salt, and steam until the rice has absorbed the water. Then add half a pint of scalded milk, stir, cover and steam until the rice is soft. Remove from the fire, add two table spoonfuls of sugar, the grated rind of half a lemon, one tablespoonful of butter, and the yolks of two eggs. Cool, shape into croquettes, dip in beaten egg, toss in fine breadcrumbs, fry in smoking hot fat, and drain. Press a few ripe raspberries into each croquette. Serve with mashed raspberries.