

Rice Cutlets.

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| 1 cup boiled rice | 1 egg |
| 1 cup bread crumbs | Salt and pepper |
| 1 cup chopped cooked
meat | 1 onion |
| | Milk |

Mix together the rice, bread crumbs, and meat. Season with salt and pepper, and add the grated onion. Moisten the mixture with enough milk to make a paste. Shape into cutlets, dip in egg and crumbs, and fry in a well butter skillet or in deep hot fat. Serve with tomato sauce.

Tomato Sauce.

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|----------------------------|--------------------------------|
| 1 cup tomatoes | Salt and pepper |
| 1 tablespoon flour | $\frac{1}{8}$ teaspoon each of |
| 1 teaspoon grated
onion | powdered cloves
and mace |
| 1 tablespoon butter | |

Brown the flour in the melted butter, and add the canned tomatoes and the salt, pepper, ground cloves and mace. Cook until smooth and thick, stirring constantly. Rub through a sieve and serve.