

### Rice Cutlets.

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|------------------------------|-----------------|
| 1 cup boiled rice            | 1 egg           |
| 1 cup bread crumbs           | Salt and pepper |
| 1 cup chopped cooked<br>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<br>onion | powdered cloves<br>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.