



CANADIAN NATIONAL RECIPES

*Which Help to Make the C.N.R.
Dining Car Service Popular*



SAUSAGE RISSOLE

Some sausage and potatoes, a little butter, flour and salt. Mash the potatoes and make into a paste with a little flour, butter and salt. Roll out, stamp into rounds and into each put a sausage.

Wet the edges of rounds, pinch together and fry in hot fat till a nice golden brown.

ALMA PUDDING

One-quarter lb beef suet, $\frac{1}{4}$ lb. bread crumbs, $\frac{1}{4}$ lb. sugar, 6 ozs. candied peel, $\frac{1}{2}$ lb. apricot jam, rind of 1 lemon, yolks of 4 eggs, white of 1 egg. Skin and chop suet, mix well with it, in a bowl, the sugar and bread crumbs. Beat in a small bowl the yolk of egg, and mix well with them the jam, and grate over them the lemon rind, whip the white of egg to a very stiff froth, and mix it in also. Remove all sugar from the peel, cut it into very small pieces and add it to the dry ingredients in the large bowl. Mix the contents of both bowls well together, pour the mixture into a well-greased mold, and steam for 4 hours. Serve with Sweet Sauce.

