

Hunter's Eggs (6 servings)

A 1909 recipe

1 cup light cream or evaporated milk

1 tablespoon catsup

1 teaspoon celery salt

6 eggs

Pepper (to season)

1 tablespoon butter

1 teaspoon chopped chives

Scald cream using double boiler to prevent curdling. Add catsup, celery salt, pepper to taste and chives. Then drop the eggs carefully, one at a time, into the hot mixture. Poach and based until the eggs are firm. Serve each egg on a slice of broiled Canadian bacon, with plenty of buttered toast on the side.