FLOATING ISLAND SOUP

1 quart tomato juice juice of one lemon ½ teaspoon basil 2 teaspoons minced onion Combine all the ingredients and simmer for ten minutes. Top with the following:

MAYONNAISE FLOATING ISLANDS

- 2 egg whites, beaten stiff
- pinch salt
- 2 tablespoons mayonnaise

Fold mayonnaise into egg whites, drop by spoonfuls in shallow pan of hot water and bake at 400° for seven minutes or until set.

Tuesday July 9, 1957 "Meet the Millers" Iroquois Gas Corporation

Home Service