

to taste and finally add a little salt.
dish of French Fried Potatoes.

BAKED RAINBOW TROUT MONTBARRY: Line a well-buttered baking dish with a mixture of 1 tsp. each finely chopped parsley, onion, chives and chervil, 3 generous tbs. raw mushrooms, chopped fine, and a few leaves of tarragon. Place 4 XMAN FRESH FROZEN RAINBOW TROUT on top of the vegetables and pour over them 2 tbs. slightly melted butter. Cover the dish with a buttered paper and set in a hot oven (400°F.) for 15 minutes.

Meanwhile, beat well 4 egg yolks and add 1 scant pony glass of brandy. Remove the paper and pour the egg and brandy mixture over the fish, then sprinkle with 4 tbs. freshly made soft bread crumbs, mixed with 5 tbs. grated Swiss cheese and a little paprika. Return the dish to the oven until the crumbs are golden brown. Serve the trout in the baking dish, with a side dish of 4 large grilled slices of onions and 4 grilled slices tomatoes, each slice topped with a grilled mushroom.

RAINBOW TROUT HOTELIERE: Dip 4 XMAN FRESH FROZEN RAINBOW TROUT in beaten egg, and