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CARROT RING

- 1 Large Bunch Carrots
- 3 Eggs, Separated
- 1 Cup Milk
- 1 Tablespoon Melted Butter
- 2 Cups Half Inch Stale Bread Cubes
- 2 Tablespoons Chopped Celery
- 1 Teaspoon Finely Chopped Onion
- 2 Tablespoons Chopped Parsley
- 1 Teaspoon Salt

DIRECTIONS

1. Clean and cook carrots until tender.
2. Drain and mash.
3. Add egg yolks to milk and beat well.
4. Add to mashed carrots.
5. Add remaining ingredients and fold in stiffly beaten egg whites.
6. Turn into a well oiled 6 cup ring mold.
7. Place in a 350 degree oven and bake for 1 hour.
8. Unmold on a serving platter.