

CARROT DRUMSTICKS

3 tbsp. melted margarine
1 & 1/2 tbsp. onion, minced
1 & 1/2 cups cooked carrots, mashed
1 & 1/2 tbsp. pimento, chopped
3 cups soft bread crumbs 1/2 tsp. salt
1 egg, well beaten
Fine dry bread crumbs or cornflake crumbs
1 & 1/2 tsp. celery salt

Mix margarine, carrots, soft crumbs, egg, onion, pimento, and seasonings. Form in shape of drumsticks. Insert a wooden skewer in end of each. Cover with crumbs, and bake in moderately hot oven (375° F.) for 25 minutes. Place a paper frill on each skewer. Serve with white sauce if desired. Makes 6 servings.