

Scotch Woodcock

Ingredients

2 eggs
2 Tbs. butter
2/3 cup milk
toast triangles
anchovy butter

Cooking Utensils

measuring cup
double boiler
butter knife
toaster
mixing bowl
fork **or** eggbeater

Serving Utensils

servicing plate
pastry tongs

For the anchovy butter

Ingredients

1 cup (2 sticks) sweet butter
1 clove garlic
12 anchovy fillets
1/16 tsp. cayenne pepper
1/4 tsp. fresh ground black pepper

Cooking Utensils

measuring spoons
mixing bowl
food processor **or** blender
strainer
sieve

Serving Utensils

To make the anchovy butter, peel and crush the garlic clove. Place all the ingredients in a food processor or blender and purée them. Rub the mixture through a sieve. Anchovy butter can be made well in advance of the dinner and stored in an airtight container in the refrigerator.

To make the scotch woodcock, prepare the anchovy butter first. Remove the crusts from the bread slices. The dish can be prepared up to this point in advance. Toast the bread and cut into triangles. Spread the toast with the anchovy butter. In a bowl beat the eggs with the milk. Additional seasoning of salt and cayenne pepper can be added to the mixture. Place water in the bottom part of a double boiler, and bring to a boil on the stove over medium heat. In the top part of a double boiler melt the butter and add the egg and milk mixture. Stir until the mixture thickens. It may even curdle. Pour the mixture over the toast and serve hot.