

SOUFFLED LIVER PASTE

Portsmouth New Hampshire

Additions to green beans *Stuffed and sweet Peppers*

Pigs in Blankets

This tasty tidbit is said to have been first served at the Gouvernor's Palace in Portsmouth, New Hampshire, on the day of Governor Benning Wentworth's wedding in 1760.

It was the Governor's birthday, and his bride, 20 year-old Martha Hilton, was scullery maid. There were 20 courses at the marriage feast, and the Pigs were a savory.

Today they are served as a prelude to luncheon or dinner, as hors d'oeuvres or for supper.

***2 doz. Medium-sized oysters
1 lb. thinly sliced bacon***

1. Place each oyster on a slice of bacon. Roll bacon around oyster and fasten with a toothpick.

2. Place on shallow pan under broiler and cook until bacon is crisp and brown about 10 minutes. Turn and broil on the other side.

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