

Rice Pudding

- 2 - well beaten eggs (may add 2 more eggs if you like)
- 1/2 - C sugar
- 1/4 tsp salt
- 2 C milk scalded
- 1 1/4 cups cooked cooled rice
- 1 C seedless raisins
- 1 tsp vanilla
- Dash cinnamon
- Dash nutmeg

Combine eggs, sugar and salt.
Gradually add scalded milk.
Add rice, raisins, vanilla,
cinnamon, and nutmeg.

Pour into greased 1-quart
casserole. Set in shallow pan,
pour hot water into pan 1"
deep. Bake in a slow oven
(325°) 1½ hours.

Makes 4 to 6 servings