

### OLD FASHIONED SWEET RICE

PLACE 2 CUPS DRY RICE, 4 CUPS WATER AND 1 STICK OLEO ON THE STOVE IN A COVERED PAN. REDUCE HEAT AND SIMMER. COOK UNTIL TENDER. ADD 3/4 CUP SUGAR, 1 TSP VANILLA, 2 CUPS MILK, AND SALT TO TASTE. STIR TO MIX AND SIMMER ABOUT 20 MINUTES. STIR SO THAT IT DOES NOT BURN. YOU MAY ADD CINNAMON AND SUGAR AND EVEN MORE MELTED OLEO.

THIS IS VERY GOOD. IT'S GOOD ON THE 2ND OR 3RD DAY HEATED IN THE MICROWAVE.

### BARBARA DAVIS' OLD FASHIONED BREAD PUDDING

4 CUPS DRY CUBED BREAD  
1/2 CUP SUGAR  
2 CUPS MILK  
1 TSP CINNAMON  
2 EGGS  
4 T BUTTER  
1/4 TSP SALT  
1/2 CUP RAISINS  
NUTS  
GRATED LEMON PEEL  
NUTMEG

SCALD MILK. ADD BUTTER. BEAT TOGETHER EGGS, SUGAR, SPICES, RAISINS, NUTS, SALT AND LEMON PEEL. ADD TO THE MILK AND BUTTER MIXTURE. ADD BREAD CUBES. SPRINKLE NUTMEG ON TOP. BAKE AT 350 DEGREES FOR ABOUT 40 MINUTES.

### VANILLA SAUCE FOR PUDDING

3/4 CUP WHIPPING CREAM  
1 TSP VANILLA  
1/3 CUP SUGAR  
1/2 TSP CORNSTARCH  
3 EGG YOLKS

BRING MILK AND VANILLA TO A BOIL. (SHE USED 1 INCH OF VANILLA BEAN.) COVER AND SET ASIDE. BEAT YOLKS UNTIL A RIBBON FORMS. ADD SUGAR AND CORNSTARCH. GRADUALLY BEAT THIS INTO HOT MILK. RETURN TO SAUCE PAN AND COOK OVER LOW HEAT UNTIL IT COATS A SPOON. STIR CONSTANTLY. WHEN DONE, PLACE SARAN WRAP ON TOP TO PREVENT A SKIN FROM FORMING.