

Rice Pudding

from The Boston Cooking-School Cook Book, 1896

Ingredients

- 4 cups milk
- $\frac{1}{3}$ cup rice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup sugar
- Grated rind $\frac{1}{2}$ lemon



Method

Wash rice, mix ingredients, and pour into buttered pudding-dish; bake three hours in very slow oven, stirring three times during first hour of baking to prevent rice from settling.

Notes

Oven guide: slow oven 300-325°F · moderate oven 350-375°F · hot oven 400-450°F

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