

[To Make a Rice Pudding]

Date: 1765/11/28

Publication Format

Print

Type

Food

Ingredients

rice

milk

eggs

orange flower water

Places

Halifax

Nova Scotia

Source: Halifax Gazette

Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8152, 8166

Description

A recipe for rice pudding, printed 28 November 1765. Vol. 11, No. 231. Microfilm Reel 8152.

Transcription

To make a RICE PUDDING.

Grind, or beat half a pound of rice to flour ; mix it by degrees with three pints of milk, and thicken it over the fire with care, for fear of burning, till it is like a hasty pudding; when it is so thick, pour it out, and let it stand to cool: put to it nine eggs, (but half the whites) three or four spoonfuls of orange flower water: melt almost a pound of good butter, and sweeten it to your taste. Add sweetmeats, if you please.

To Make a Rice Pudding recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/13>