[Rice Pudding]

Date: Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format
Manuscript

Type
Food

Ingredients
rice
milk
eggs
egg yolks
sugar
butter
nutmeg
cream
rose water
wine
mace

Places
Halifax
Nova Scotia

Source: Almon Scrapbook
Institution: Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 / Microfilm Reel 14,894

Description

A large recipe for rice pudding that uses ten eggs, p. 120.

Transcription

Rice Pudding.
½ lb of Rice. 3 Pints of Milk. 10 Eggs take out the
whites of 4. ½ lb of Sugar ½ lb of Butter. I

Nutmeg. a little Cream. a little ^salt1 glass
of Rose Water. 1 Glass Wine a little
Mace. Thicken all over the Fire in a skillet.
[Uppen]

Annotations

lb

The symbol used in the manuscript indicates a pound in weight and is now known as the pound sign, the number sign, or the hashtag [#].

Rice Pudding recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/147