

Swedish Rice Pudding

Velma Morey

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

2 cups boiling water
1/2 teaspoon salt
1 tablespoon butter
1 cup washed rice
4 eggs, beaten
3/4 to 1 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla
1/2 teaspoon lemon extract

Preheat the oven to 350 degrees.

In a saucepan, place the boiling water, salt, butter, and rice. Cover and steam for 20 minutes on low heat.

In a bowl, beat the eggs. Add the sugar, salt, vanilla and lemon extract. Add the mixture with some heated milk to the cooked rice.

Transfer the mixture to a buttered casserole dish. Place the casserole in a larger pan with water in it.

Bake for one hour.

Per Serving (excluding unknown items): 993 Calories; 31g Fat (28.4% calories from fat); 25g Protein; 153g Carbohydrate; 0g Dietary Fiber; 879mg Cholesterol; 2544mg Sodium. Exchanges: 3 Lean Meat; 4 Fat; 10 Other Carbohydrates.