

BOILED CUSTARD

1. 1 qt. milk
2. 8 eggs, separated
3. 1/2 c. sugar
4. 1 pinch salt

Instructions

1. Scald milk until it steams.
2. Beat egg yolks, add sugar and salt and beat until well mixed.
3. Cool milk slightly, add one cup to eggs and sugar, beat, add remaining milk.
4. Cook until mixture coats spoon, stirring constantly (use double boiler).
5. Add 1 teaspoon vanilla, strain through cheese cloth or wire strainer.
6. Mixture thickens as it cools.