Papa's Rice Pudding

Papa always served this after Sunday roast lunch with his home-made apple pie. Sadly, we don't have the recipe for the pie. I love it served with plain stewed apple, or just au natural. (JoJo) The Saxby children would all fight over the delicious skin that formed on the top... Luckily the Soskin children didn't. (Olly)

Serves 6 or more or less. In our house it feeds 2.

Ingredients

- 3 heaped tblsp pudding rice
- 3 heaped tblsp sugar
- a good grating of nutmeg
- 1 x 410g can Evaporated milk (not condensed, it won't end well)
- 3 empty evaporated milk cans of cold water.

Method

Preheat oven to 170°c

In a bowl that will take at least 3 pints of liquid, perhaps a bit bigger, mix the rice, sugar and nutmeg.

Pour in the evaporated milk and water and stir.

Bake in the middle of the oven for 2 ½ hours.



Stewed apple and Rice pud – delicious.