

TASTE OF THE PAST

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after cutting.

RICE PUDDING

250 ml water
125 ml rice
75 ml sugar
5 ml cornstarch
1 litre milk
0.5 ml pinch of salt
finely grated carrots
125 ml silvered almonds
2 eggs yolks

Bring water to a boil in a heavy saucepan. Add rice. Cover. Simmer gently for 15 min. or until the water is absorbed. Combine sugar with cornstarch and salt in large measuring cup or small mixing bowl. Stir in 250 ml milk. Add sugar/milk to the mixture to the rice in the saucepan. Add remaining milk (750 ml) to the rice as well. Stir thoroughly. Stirring constantly bring the mixture to a boil. Immediately reduce heat to lowest setting. Cover and cook 1 hour. Stir occasionally. After the hour stir in saffron or carrots and almonds. Continue to cook 30 min. more. Beat yolks in a separate measure. Remove pudding from heat. Using a fork, stir a little of the pudding into the yolks. Then add yolk mixture to the rest of the pudding. Return to heat and cook 1 min. Remove from heat. Pour rice pudding into serving bowl. place a piece of wax paper directly on surface of pudding. This will prevent a "skin" from forming. Refrigerate. Garnish with pistachio nuts, if desired, at serving time.

DATE SQUARES

1 3/4 cups oatmeal
1 1/2 cups flour
1 cup brown sugar
3/4 cup butter
1 tsp. soda

Mix to crumbs. Put half in 10" x 10" pan. Cook 1/2 pound dates, 1/2 cup sugar, and vanilla until spreadable. Put over crumbs in pan. Add remainder of crumbs for a top. Bake 25 minutes in 350 degree F oven or until brown. Cut into squares when cooled.