Elizabethan Rice pudding
Serves 6

From www.seatofmars.com
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Half a cup of white rice
3 Cups of milk
1 cup of heavy cream
2 Egg yolks
Half a cup of brown sugar
A generous eighth of a teaspoon of salt
Eighth of a teaspoon of white pepper
Eighth of a teaspoon of cloves
Eighth of a teaspoon of mace
Quarter of a cup of currants
Quarter of a cup pitted minced dates
2 tablespoons of butter or grated beef suet

1) Combine rice and milk in a heavy enameled pot. Bring to a gentle boil. Cover pot. Reduce the heat and simmer for about 30 minutes or until the rice is soft. Drain off the excess milk if you wish.
2) Add cream and bring to the boil. Reduce heat and simmer for 2 - 3 minutes, Remove from the heat.
3) In a bowl combine remaining ingredients and blend thoroughly
4) Add mixture to rice and stir to distribute evenly
5) Cover and cook for 5 minutes over low heat
6) Serve warm or chilled
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