

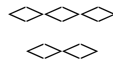
***Grandmother's Cookbook***  
**EGG-CELLENT**

***Authentic Antique Recipes***  
***From 100+ Years Ago***

**MIMI RISER**  
www.mimiriser.com

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“Twelve studies in white and gold,  
Oh, egg, within thy oval shell,  
What palate tickling joys do dwell.”

*“In making an omelet, care should be taken that the omelet pan is hot and dry. To insure this, put a small quantity of [grease] into a clean frying pan, let it simmer a few minutes, then remove it, wipe the pan dry with a towel, and then put in a tablespoonful of butter. The smoothness of the pan is most essential, as the least particle of roughness will cause the omelet to stick. As a general rule, a small omelet can be made more successfully than a large one, it being much better to make two small ones of four eggs each, than to try double the number of eggs in one omelet and fail. Allow one egg to a person in making an omelet and one tablespoonful of milk; this makes an omelet more puffy and tender than one made without milk... If vegetables are to be added, they should be already cooked, seasoned and hot; place in the center of the omelet, just before turning; so with mushroom, shrimps, or any cooked ingredients. All omelets should be served the moment they are done, as they harden by standing, and care taken that they do not cook too much.” ~F.L. Gillette (1887)*

1. Plain Omelet: “Put a smooth clean iron frying pan on the fire to heat; meanwhile [separate and] beat four eggs very light, the whites to a stiff froth and the yolks to a thick batter. Add to the yolks four tablespoonfuls of milk, pepper and salt; and, lastly, stir in the whites lightly. Put a piece of butter nearly half the size of an egg [1-2 tblsp.] into the heated pan; turn it so that it will moisten the entire bottom, taking care that it does not scorch. Just as it begins to boil pour in the eggs. Hold the frying pan handle in your left hand, and as the eggs whiten, carefully, with a spoon, draw up lightly from the bottom, letting the raw part run out on the pan,

till all be equally cooked. Shake with your left hand, till the omelet be free from the pan, then turn with a spoon one half of the omelet over the other; let it remain a moment, but continue shaking, lest it adhere. Toss to a warm platter held in the right hand, or lift with a flat broad shovel. The omelet will be firm around the edge, but creamy and light inside.”

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2. Meat or Fish Omelets: “Take cold meat, fish, game or poultry of any kind; remove all skin, sinew, etc., and either cut it small or pound it to a paste in a mortar, together with a proper proportion of spices and salt. Then either toss it in a buttered frying pan over a clear fire till it begins to brown and pour beaten eggs upon it, or beat it up with the eggs, or spread it upon them after they have begun to set in the pan. In any case serve hot, with or without a sauce, but garnish with crisp herbs in branches, pickles, or sliced lemon. The right proportion is one tablespoonful of meat to four eggs. A little milk, gravy, water, or white wine, may be advantageously added to the eggs while they are being beaten. Potted meats make admirable omelets in the above manner.”

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3. Vegetable Omelets: “Make a purée by mashing up ready-dressed vegetables together with a little milk, cream or gravy, and some seasoning. The most suitable vegetables are cucumbers, artichokes, onions, sorrel, green peas, tomatoes, lentils, mushrooms, asparagus tops, potatoes, truffles, or turnips. Prepare some eggs by beating them very light. Pour them into a nice hot frying pan containing a spoonful of butter; spread the purée upon the upper side; and when perfectly hot, turn or fold the omelet together and serve. Or cold vegetables may be merely chopped small, then tossed in a little butter, and some beaten and seasoned eggs poured over.”

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4. Sweet Omelets: “Beat up the eggs as usual, and, just before it is folded in the pan, add a heaping tablespoonful of jelly, preserves, or other ingredients that fancy may suggest.”

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5. Herb Omelets: “Parsley, thyme and sweet marjoram mixed gives the famous *omelette aux fines herbes* so popular at every wayside inn in the most remote corner of sunny France. An omelet *jardiniere* is two tablespoonfuls of mixed parsley, onion, chives, shallots, and a few leaves each of sorrel and chevril, minced fine and stirred into the beaten eggs before cooking. It will take a little more butter to fry it than a plain one.”

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6. Cheese Omelet: “Beat up three eggs, and add to them a tablespoonful of milk and a tablespoonful of grated cheese; add a little more cheese before folding; turn it out on a hot dish; grate a little cheese over it before serving.”

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7. Rice Omelet: “Take a cup of cold boiled rice; turn over it a cupful of warm milk; add a tablespoonful of butter melted, [salt and pepper to taste]. Mix well, then add three well-beaten eggs. Put a tablespoonful of butter in a hot frying pan, and when it begins to boil pour in the omelet and set the pan in a hot oven. As soon as it is cooked through, fold it double, turn it out on a hot dish, and serve at once. Very good.”

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8. Bread Omelet: “Soak one-half cup of breadcrumbs in one-half cup of milk. Separate four eggs, beat separately. Beat breadcrumbs into the yolks, add salt and pepper. Beat whites till stiff. Add them to yolks, stirring with a spoon, and pour into a hot spider [skillet] at once. Cook on top of stove till the bottom is browned, then place in the oven till it is cooked through. Stale

sponge-cake, grated biscuit, or pound cake may replace the bread for a sweet omelet, when sugar should be sifted over it, and the dish decorated with lumps of currant jelly. This makes a nice dessert.”

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9. Baked Omelet: “Beat the yolks of 4 eggs; add 6 soda crackers crushed fine, 1 cup milk, 1 tablespoon butter, 1 teaspoon grated onion, and salt and pepper to taste. Mix well; then fold in the whites of the eggs, beaten stiff. Pour into a well-buttered baking dish and cook in a hot oven until set. Serve at once.”

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10. Omelette Soufflé: “Beat to a cream the yolks of six eggs, four tablespoonfuls of sugar, and the grated rind of half a lemon. Whip the whites of the eggs to a stiff froth. Place in a frying pan over the fire four ounces of butter. When it is melted mix the yolks and whites together and stir quickly into the pan. As soon as the eggs have absorbed the butter, pour them into a buttered baking dish and set in a hot oven for six or seven minutes. Serve at once.”

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11. Omelette Soufflé à la Vanille: “Stir the yolks of 9 eggs with 3 tablespoonfuls sugar to a cream; add a little salt, 1 teaspoonful vanilla extract and 6 macaroons pounded fine; add lastly the whites of the eggs beaten to a stiff froth. Place an omelet or large frying pan with butter over the fire; when hot put in 1/3 of the egg mixture, shake the pan a little to and fro and bake the omelet to a delicate brown. Have ready a buttered dish; turn the omelet into it with the brown side up; set in the oven and bake another omelet the same way. Lay the second omelet on top of the one in the dish, with brown side up. Then bake the third omelet; lay it on top of the other two and bake the whole 10 to 15 minutes. Sprinkle with sugar and serve at once. Omelet soufflés should be eaten as soon as done.”

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12. Omelette Soufflé with Chocolate: “Prepare the omelets the same as in foregoing recipe and sprinkle over each one a tablespoonful of grated chocolate. – Omelette Soufflé Confitures: “Prepare 3 or 4 omelets the same as in [#11]; spread over each omelet some peach marmalade or fruit jelly; pour over them when done some warm fruit jelly and serve.”

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13. Spanish Omelet (an 1885 version): “Chop up half of a sweet Spanish pepper; peel and cut up a large tomato; cut two ounces of ham into dice; mince three button mushrooms and half an onion with a clove of garlic; season with salt, cayenne, and capers. Put the onion and ham in a pan and fry; add the other ingredients and simmer until a thick pulp; add this to an omelet just before folding it and turning out on a dish. Pour a well-made tomato sauce round it, and serve.”

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14. Spanish Omelet (c.1905): “One half can French peas, one half can tomatoes, one tablespoon chopped onion, salt and pepper to suit taste, a dash of paprika. Cook until the onion is soft. Make a plain omelet and serve on a platter with the vegetables around it. Serve hot.”

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15. French Omelet: “Beat 5 eggs until they foam, adding a dash of salt and pepper. Melt a tablespoon of butter in a large skillet. As soon as the butter is hot pour in the eggs and draw them with a spatula slowly from the side of pan to the center. When nearly thick let the *omelette* stand for a few minutes without stirring, and let the bottom get a light brown; then fold it over from both sides. Turn it onto a dish with the folded side underneath. Some finely minced herbs, such as chives and parsley, may be mixed with the eggs before cooking.”

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16. Scottish Omelet: “Boil young tender leeks in salted water; drain, then chop to a fine mince and fry in hot butter. Add 6 well-beaten eggs, sprinkle with salt and pepper, fold into an omelet and serve on a hot dish.”

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17. Russian Omelet: “Chop 2 shallots with a little parsley and cook in hot water [then drain]. Add 2 tablespoons of caviar and a teaspoon of lemon juice; season to taste. Beat 4 eggs with 1 tablespoon of cream, salt and pepper, and fry in butter in an omelet-pan until done. Put the mixture in the center; turn in the ends and serve at once.”

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18. Chicken Omelet: “Mince rather fine one cupful of cooked chicken; warm in a teacupful [1/2 cup] of cream or rich milk, a tablespoonful of butter, and salt and pepper; thicken with a large tablespoonful of flour. Make a plain omelet, then add the chicken mixture just before turning it over. This is much better than the dry minced chicken. Tongue is equally good.”

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19. Fish Omelet: “Make a plain omelet, and when ready to fold, spread over it fish prepared as follows: Add to a cupful of any kind of cold fish [flaked] cream enough to moisten it, seasoned with a tablespoonful of butter; then pepper and salt to taste. Warm together.”

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20. Oyster Omelet: “Stew six oysters in their own liquor for five minutes. Remove the oysters, and thicken the liquid with a walnut [2 tblsp.] of butter rolled in flour; season with salt and cayenne; whisk this to a cream. Chop the oysters and add them to the sauce; simmer until the sauce thickens. Beat up four eggs lightly, and add a tablespoonful of cream; turn out into a hot pan, and fry a light gold color. Before folding the omelet entirely, place the oysters with part of the sauce within, and turn it over on a hot dish. The remainder of the sauce should be poured round it.”

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21. Green Bean Omelet: “Cut up 2 tablespoonfuls of boiled green beans and stir them into 4 well-beaten eggs; add 2 tablespoonfuls of grated Parmesan cheese, salt and pepper to taste. Mix well, put into an omelet pan with 2 oz. [4 tblsp.] of butter, and fry until done. Serve very hot.”

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22. Asparagus Omelet: “Boil a bunch of asparagus, and when tender cut the green ends into very small pieces. Mix them with four well-beaten eggs and add a little salt and pepper. Melt a piece of butter (about two ounces) in an omelet-pan; pour in the mixture, stir until it thickens, fold over and serve with clear brown gravy [optional].”

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23. Mushroom Omelet: “Clean a cupful of large button mushrooms; cut them into bits. Put into a stewpan an ounce of butter and let it melt; add the mushrooms, salt and pepper to taste, and half a cupful of cream or milk. (Stir in a teaspoonful of flour dissolved in a little milk or water to thicken, if needed.) Boil ten minutes, and set aside until the omelet is ready. Make a plain omelet the usual way, and just before doubling it, turn the mushrooms over the center and serve hot.”

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24. Cherry Omelets: “Remove the pits from 1 pound of cherries. Put them with 1/2 cup of sugar and a little water over the fire and stew till done; transfer them to a dish and set aside to

cool. Mix 2 tablespoonfuls of flour with 1 cup of milk, the yolks of 6 eggs, and lastly the 6 whites beaten to a stiff froth. Pour half of this into a hot pan with butter and fry a light brown on the underside; then slip the omelet onto a [heatproof] plate and set it for a few minutes in a hot oven; then take out, put 2 or 3 tablespoonfuls stewed cherries over it, double up and return to the oven until the second omelet is finished. Sprinkle over some sugar and serve with the rest of the stewed cherries.”

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25. Apple Omelet: “Peel, core and slice some apples very thin. Heat 1 large tablespoon of butter in a frying pan; put in the apples and let them steam until tender. Make an egg omelet batter; sweeten to taste and pour over the apples; let cook until set. Cover thickly with sugar and sprinkle with cinnamon. Serve hot with [or without] wine sauce.”

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26. Apple Soufflé: “Cook apples and sweeten to taste. Mash well with 1 tablespoon of butter. Beat the yolks of 3 eggs with 2 tablespoons of sugar and the juice and rind of 1/2 lemon; add the whites beaten to a stiff froth. Put in a buttered pudding dish and bake in a moderate oven [about 350-375 F.] until done.”

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27. Prune Soufflé: “Cook 1/2 pound of pitted prunes until soft; cut into small pieces. Mix in some chopped nuts (optional); add the yolks of 3 eggs well beaten with 3 tablespoons of powdered sugar. Add 1 teaspoon of vanilla and the whites of the 3 eggs beaten stiff. Put in a pudding-dish and bake in a moderate oven [350-375 F.] for about ten minutes. Serve right away.”

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28. Meat Soufflé: “Heat 2 tablespoons of butter; mix with 2 tablespoons of flour until smooth; add 1 cup of milk; let boil up. Then add 1 cup of minced meat, some parsley, salt, pepper and nutmeg to taste. Stir in the yolks of 2 eggs; remove from the fire; let cool. Beat the whites to a stiff froth; add to the meat. Put in a buttered baking dish and bake twenty minutes. Serve at once.”

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29. Onion Souffle: “Cook 3 tablespoonfuls of flour in 4 of butter; add 1/2 a cup of milk, season with salt and pepper. Mix this with 1 cupful of cooked onions put through a sieve; add three eggs beaten very light. Turn into a baking dish and stand in a pan of hot water. Bake 1/2 an hour.”

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30. Potato Soufflé: “Bake 4 large potatoes; when soft scoop out the inside and rub through a fine sieve. Boil 1 oz. [2 tblsp.] of butter and 1/2 cup of milk; add the yolks of three eggs, one by one, beating well together with a wooden spoon. Beat the whites of the eggs with a pinch of salt in another dish. Mix all together carefully and bake in a well-greased tin in a hot oven until it rises well, and is a pale brown in color. The tin should be only half full. If it is desired for a dessert add 15 drops of vanilla, and sugar to taste.”

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31. Corn Soufflé: “Grate 12 ears of green corn; add 1 cup sweet milk, a tablespoonful of sugar, salt and pepper to taste, and the yolks of 4 well-beaten eggs. Beat the whites and stir in the last thing; put bits of butter on top and bake a rich brown.”

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32. Honeycomb Eggs: “Set a granite pan [enameled pan] with a tablespoon of butter in the oven to heat. Beat five eggs with one-third cup of milk, and salt and pepper, for exactly one minute. Pour into the hot pan and bake in oven until eggs rise to the top. Serve immediately.”

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33. Eggs Lyonnaise: “Hard-boil 8 eggs; remove the shells. Separate the yolks from the whites (being careful to keep the yolks whole) and put the yolks in a dish over boiling water to keep them warm. Finely chop the whites. Chop 2 medium onions and fry golden brown in 2 tablespoons of butter. Add a cup of white sauce, and season with salt, pepper and nutmeg. Stir gently to the boiling point, then add the chopped whites and cook two minutes more. Pour the sauce over the warm whole yolks, sprinkle with minced parsley, and serve.”

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34. Alpine Eggs: “Butter a shallow tin and line it with thin slices of cheese; break over this five eggs, being careful not to break the yolks, and season with salt and pepper. Grate a little cheese and chop fine a few sprigs of parsley, then mix and sprinkle over the top; put a few bits of butter over it and bake in a quick [hot] oven ten minutes.”

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35. Swiss Eggs: “Line a buttered pie plate with thin slices of cheese. Mix a cup of milk with one teaspoon of mustard, a dash of cayenne and a little salt. Pour half of this mixture over the cheese. Then break carefully five eggs on the cheese; pour over the rest of the milk and bake until the eggs are set. The cheese will melt and thicken the milk.”

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36. Austrian Baked Eggs: “Poach fresh eggs one at a time, then put in a well-buttered baking dish; sprinkle with salt, pepper, bits of butter, and grated cheese. Pour over the top 1/2 cup of cream sauce and cover with fine breadcrumbs. Set in the oven to brown. Serve hot with tomato sauce.”

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37. Spanish Baked Eggs: “Poach eggs as soft as possible. Butter a baking dish; add a layer of breadcrumbs and grated cheese. Place the eggs on the crumbs; sprinkle with salt, pepper, grated cheese and chopped parsley. Cover with breadcrumbs and pour over all some cream sauce. Bake in a hot oven until brown on top. Serve with toast.”

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38. Italian Creamed Eggs: “Take 6 hardboiled eggs and cut lengthwise. Put in a pan with 12 anchovies, some onion juice, and 1 tablespoon of finely chopped parsley. Season with salt, white pepper and a little grated nutmeg. Then pour over all 1 cup of sour cream. Let boil up once and serve hot with croutons.”

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39. Indian Curried Eggs: “Cut hardboiled eggs in halves. Fry 1 small chopped onion and 1 chopped apple in hot butter; add 1/4 cup of pounded almonds, and 1 pint of milk mixed with 1/2 tablespoonful of cornstarch. Season with salt and 1/2 tablespoon of curry powder. Cook ten minutes, then add the eggs. Let all get very hot. Serve with croutons; garnish with fried parsley.”

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40. Japanese Eggs: “Cook some rice in a rich chicken stock; place on a platter. Fry 6 eggs and trim neatly; sprinkle with salt, black pepper, chopped parsley and lemon juice. Put the eggs on the rice; pour a little hot tomato sauce over the base of the platter and serve.”

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41. *Vinegar Poached Eggs*: “Boil 1/2 cup of vinegar with one cup of water; break in fresh eggs one at a time and poach them. Remove to a platter; sprinkle with salt and pepper. Then add 1 tablespoon of butter and 1 tablespoon of sugar to the sauce; let boil up and pour over the eggs. Serve on buttered toast.”

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42. *Belgian Poached Eggs*: “Cut thin round slices of bread and toast them. Spread with chopped anchovies and chopped ham. Cover the top with whipped whites of eggs and place a raw yoke on each slice of bread. Set in the oven to bake long enough to heat the egg, and serve at once.”

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43. *Stuffed Eggs*: Boil eggs hard and throw them into cold water. When cool remove the shells, cut the eggs in half carefully and extract the yolks. Rub these to a powder with the back of a spoon and add to them pepper and salt to taste, and a little melted butter to make the mixture into a smooth paste. If ham is not at hand any other cold meat will do, and either anchovies or anchovy paste may be used. Make the compound into balls about the size and shape of the yolks and restore them to their place between the two cups of the whites.

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44. *Stuffed Eggs (fried)*: “Cook eggs twenty minutes just below boiling point. Remove shells, cut in half lengthwise. Take out yolks and mash them; add half the quantity of finely minced ham or chicken. [For example, if you have 1 cup of mashed yolks, add 1/2 cup minced meat.] Moisten with butter softened and seasoned with salt, pepper and mustard. Fill whites with this mixture and press halves together. Roll in fine breadcrumbs, then in beaten egg and again in crumbs. Fry brown in very hot fat. Serve garnished with parsley.”

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45. *Egg Balls*: “Rub the yolks of four hardboiled eggs to a paste; add a dash of salt and a dash of pepper, six drops of Worcestershire sauce, and one teaspoonful melted butter. Moisten with the beaten yolk of one [raw] egg and shape into small balls. Roll in flour and sauté in butter. Fry to a delicate brown. Serve with salad [or as an appetizer].”

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46. *Dutch Eggs*: “Heat some butter in a pan, then break in as many eggs as needed and fry them; add some sliced onions. Remove the eggs to a platter; arrange the onions on the eggs; sprinkle with salt, red pepper, and lemon juice. Serve hot on toast.”

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47. *Eier Brod*: “Cut scraps of bread into small dice and fry brown in plenty of butter. To a pint of crumbs, beat five or six eggs lightly with two or three tablespoons of milk; add a dash of salt and turn eggs over the bread. Scramble all together until the eggs are cooked. Serve hot.”

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48. *Brod Grummella*: “Soak one-half cup of breadcrumbs in one-half cup of milk. Separate four eggs; beat separately. Beat breadcrumbs into the yolks, add salt and pepper. Beat whites till stiff; add them to yolks, stirring with a spoon, and pour into a hot spider [skillet] at once. Cook on top of stove till the bottom is browned, then place in the oven till it is cooked through.”

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49. *Eggs New York*: “Hard-boil six eggs. Drop them into cold water; shell and quarter them, and lay them in a buttered baking dish. Make a white sauce of one pint of hot milk with butter and flour enough to thicken; season and stir until smooth. Chop two large boiled onions;

add to the sauce and pour over the eggs. Sprinkle the top with cracker crumbs, dots of butter and two tablespoons of grated cheese. Bake until a nice brown and serve immediately.”

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50. Eggs with Tomatoes & Corn: “Fry in two ounces of butter two small dry onions and two green peppers, chopped. Add half a dozen tomatoes peeled and cut up, salt and pepper. Simmer fifteen minutes. Add the corn cut from half a dozen ears, and cook fifteen minutes longer. Pour the mixture into a baking dish, and break over it six eggs. Place in the oven until the eggs are set.”

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51. Eggs & Potatoes: “Fry diced cold boiled or baked potatoes brown in butter, seasoning with salt and pepper. Break in three or four eggs and scramble lightly. Add two tablespoons of thick cream and serve immediately.”

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52. Eggs & Mushrooms: “Break one cupful of mushrooms into small pieces; dredge them with flour and put them into a saucepan with three tablespoonfuls of butter, a few drops of onion juice, salt and paprika. Cook for ten minutes. Beat three eggs slightly, not separating them, and season them with salt and pepper. Add them to the mushrooms and scrape them from the bottom as they cook until the mixture is thick and creamy. Serve on hot buttered toast.”

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53. Eggs & Cheese on Toast: “Beat three eggs with three tablespoons of breadcrumbs soaked soft in milk and drained. Add three tablespoons of melted butter, one teaspoon of made mustard, salt and pepper [to taste], and lastly one-half pound of grated cheese. Spread evenly on slices of toast and brown in the oven.”

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54. Savory Toast: “Take the yolk of an egg and beat it well. Pour into it, stirring all the time, a dessert-spoonful [1/2 tblsp.] of Worcestershire sauce, a teaspoonful of anchovy sauce, a piece of butter the size of a walnut [1-2 tblsp], a large tablespoonful of finely minced meat (fowl is best), a dash of red pepper, salt and black pepper to taste, and a dash of nutmeg. Mix all well together until it becomes a paste. Spread it on slices of toast, place it in the oven a few minutes and serve hot.”

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55. Ham Toast: “Boil a quarter of a pound of lean ham; chop it very fine; beat into it the yolks of three eggs, half an ounce of butter, and two tablespoonfuls of cream. Add a little cayenne and stir it briskly over the fire until it thickens, then spread on hot toast. Garnish with curled parsley.”

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56. Curried Egg Sandwiches: “Hard-boil four eggs; remove the yolks from the whites; chop the whites very fine, and press the yolks through a sieve. Gradually add to the yolks four tablespoonfuls of melted butter or olive oil, a half teaspoonful of salt, a teaspoonful of onion juice, and a half-teaspoonful of curry powder, and rub until thoroughly smooth. Butter thin slices of bread, cover them with a very thin layer of the yolk mixture, then a layer of the chopped whites, then another slice of buttered bread. Press together, trim the crusts and cut into shapes.”

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57. Eggs & Olives: “Three hardboiled eggs, one-half pint olives [1 cup], and one-fourth pound walnuts, minced together fine, and mixed with salad dressing. Spread on rye bread or graham bread [whole wheat], with lettuce leaves between.”



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58. Creamy Scrambled Eggs: “Break eight fresh eggs into a saucepan; add a piece of butter the size of an egg [3-4 tblsp], eight tablespoons of cream, two tablespoons of soup stock, some salt and a little pepper. Set over the fire and stir until the eggs begin to thicken, then remove from the fire and beat with a Dover beater [an oldtime hand-crank eggbeater] until they are light and delicate. Heat over the fire again and serve in a warm dish. Very nice for breakfast and lunch.”

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59. Egg Custard: “Beat 5 eggs with 1/2 cup sugar to a cream; add 1 quart milk and 1 teaspoonful vanilla or lemon essence. Pour into a pudding dish and bake in a medium hot oven till done. To ascertain when the custard is done put the handle of a teaspoon into the center of dish; if the custard is thick and jelly-like, and no milk is to be seen, remove instantly from the oven and serve when cold. Or pour the custard into small cups, set them in a long pan of hot water [about halfway up the sides of the cups], and bake in a medium-hot oven till the custard is thick.”

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60. Egg Custard with Coconut: “5 eggs, 1 cup sugar, 1 quart milk, 2 cups grated coconut. Beat the eggs to a froth; add the sugar and stir until melted, then add milk and coconut. Butter a pudding dish, pour in the mixture, and bake till the custard thickens [test as in the above recipe]. If it is thick remove instantly and set aside in a cool place. Serve when cold in the same dish in which it was baked.”

*“Cheerful cooks make every dish a feast.”*

~Massinger

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***About the author:***

<http://www.mimiriser.com>

Mimi Riser is a longtime author of both fiction and nonfiction, including several series and spanning a variety of genres (with flavors ranging from sweet to spicy hot). Her books celebrate the upbeat and the offbeat, and “happy endings” are her specialty. She began life in the urban northeast, but now resides in the rural southwest with her best friend and husband Rob.