

# Rice & Raisin Pudding



National  
Railroad  
Museum

A dessert recipe from the Southern Railroad. This card was presented as a part of a set that included 16 additional recipes plus several ruled blank cards. The entire set was displayed in a metal recipe box with graphics representing Southern Railroad passenger trains. The first card in the set held a greeting from Southern Railroad president W. Graham Clayton, Jr.



## Cooking with a Southern Flair

The recipes inside come to you from Southern homes, from chefs from our Southern Crescent passenger train and from other Southern sources famous for gracious living. Along with these favorites come some blank cards for your own ideas. We hope they add up to a holiday season with a Southern flair . . . filled with good food, good friends and good tidings for the year to come.

*W. Graham Clayton, Jr.*

W. Graham Clayton, Jr.  
President

## Cooking with a SOUTHERN Flair

### RICE AND RAISIN PUDDING

1 $\frac{1}{4}$  cups cold, cooked rice  
2 eggs  
1 cup raisins  
 $\frac{1}{4}$  tsp salt

1 tsp vanilla extract,  
dash ground cinnamon and nutmeg  
2 cups milk  
 $\frac{1}{2}$  cup sugar

Cook and cool the rice. Beat eggs until light and thick, and fold in the milk. Lightly mix in the other ingredients. Place in a buttered 1 $\frac{1}{2}$  quart casserole. Bake in a shallow pan of water at 350 degrees for 1 hour. 6 servings.