

# A RECIPE FROM CARLA NEGGERS...

## BOILED CUSTARD

### Ingredients

1 gallon whole milk

6 egg yolks

1 tblsp pure vanilla extract

1 1/4 c sugar

### Directions

Add milk to heavy-bottomed saucepan and heat over medium heat until it just starts to boil (don't bring to a full boil).

Beat egg yolks with sugar in a medium bowl. Gradually stir about a cup of the heated milk into the egg mixture.

Add egg mixture into the heated milk in the saucepan and cook over low heat, stirring constantly, until thickened. Do not allow to boil!

When the mixture coats a spoon, remove from heat, strain and let cool. Stir in vanilla.

Chill and serve in glasses or small dessert bowls.

*Note from Carla:*

*This recipe was a favorite of my husband's Aunt Bettye-Kate, a lifelong Tennessean who introduced me to the delights of "boiled custard."*