

Rice Fritters

Ingredients

6 oz. of rice, 1 quart of milk, 3 oz. of sugar, 1 oz. of fresh butter 6 oz. of orange marmalade, 4 eggs.

Method

Swell the rice in the milk, with the sugar and butter, over a slow fire until it is perfectly tender, which will be in about 3/4 hour. When the rice is done, strain away the milk, should there be any left, and mix with it the marmalade and well-beaten eggs; stir the whole over the fire until the eggs are set; then spread the mixture on a dish to the thickness of about 1/2 inch, or rather thicker. When it is perfectly cold, cut it into long strips, dip them in a batter the same as for apple fritters, and fry them a nice brown. Dish them on a white d'oyley, strew sifted sugar over, and serve quickly.

Source: Mrs Beeton's Book of Household Management (1861)

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