

Boiled Custard

10 cups of milk
2 cups half-half
10 large eggs/use only 3 yolks
1 1/2 to 2 cups of sugar/more if want sweeter
1/4 cup of flour
Generous pinch of salt
2t vanilla
Whipped cream

Heat milk over medium low heat.

In large bowl combine eggs, egg yolks, sugar, flour and salt.

Beat with a mixer till well combined.

Continue with mixer and gradually add enough warm milk to warm the egg mixture.

Then using the mixer gradually, add warm egg mixture to warm milk.

Once added, turn to medium heat and stir constantly until mixture thickens and coats the spoon.

Be patient. Do not turn heat up. This slow heating will cook the eggs and the flour while preventing scorching. This could take an hour.

Once thickened, remove from heat and add the vanilla.

Cool slightly, then pour into container and refrigerate (overnight is best).

Serve with whipped cream on top.