

CREOLE CALAS

½ cup rice	½ teaspoon salt
3 cups boiling water	¼ teaspoon vanilla
3 eggs	½ teaspoon nutmeg
½ cup sugar	3 teaspoons baking powder
6 tablespoons flour	

Boil rice hard until soft and mushy (you can use left-over rice, two cups instead). Cool. Stir

in eggs, vanilla and nutmeg. Then add flour, salt, sugar and baking powder which have been sifted together. Mix well and drop from teaspoon into deep hot Crisco (365° F.) or when an inch cube of bread browns in 60 seconds. Fry to a golden brown. Drain on unglazed paper. Sprinkle with powdered sugar and serve immediately. Or unsugared, serve with chicken.