

Rice and Raisin Croquettes

$\frac{3}{4}$ cup rice
2 $\frac{1}{2}$ cups milk
 $\frac{1}{2}$ teaspoon salt

3 tablespoons butter
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup raisins
2 egg yolks

COOK the rice in the milk in a double boiler until tender and dry, about an hour. Stir in the butter, sugar, raisins and salt with a fork, add the egg yolks, beaten, and cool. Then form into balls, egg and crumb, and fry in deep hot fat.