

Good morning! : macaroni rice-shaped / Mercantile Produce Co. Ltd.

Contributors

Mercantile Produce Co.

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**GOOD
MORNING!**

1/2 LB.

NETT



**MACARONI
RICE SHAPED**



*MANUFACTURED & PACKED
BY*

**MERCANTILE PRODUCE CO LTD
BREWERY ROAD LONDON. N.7.**

MADE FROM FINEST SEMOLINA

RECIPES

Use for milk puddings in the same way as rice, except that it is not necessary to soak before cooking.

MACARONI RICE CUSTARD— $\frac{1}{4}$ lb. of Macaroni Rice Shaped; 1 pint of milk-and-water; $\frac{1}{2}$ oz. of Custard Powder; 2 oz. of sugar.

Boil the Macaroni and strain. Blend the Custard Powder with the milk-and-water, place the cooked Macaroni in a greased pie-dish, mix the sugar with the uncooked Custard, and pour it over the Macaroni. Bake in a slow oven for 20 minutes or until the Custard is cooked.

Chopped dates or raisins may be added.

MACARONI RICE AND SCRAMBLED EGG.—2 dried eggs; 1 small chopped onion; 2 oz. Macaroni Rice Shaped; Chopped parsley; Seasoning; 4 pieces buttered toast.

Cook the Macaroni in boiling, salted water with the onion; strain. Reconstitute the eggs and scramble them. Mix the cooked Macaroni and onion with the eggs and place on hot buttered toast. Garnish with chopped parsley.