

Tim Farmer's Country Kitchen

CUSTARD

*1 egg
Dash of vanilla
Dash of salt
Dash of nutmeg
2 tablespoons sugar
1 cup warm milk*



Beat egg and add in vanilla, salt, nutmeg and sugar. Slowly add warm milk while stirring. Pour into 3 small ramekins. Place in baking dish and add water to just under the rim of the ramekins (water used to steam the custards). Cook 40 minutes at 325 degrees.

www.timfarmerscountrykitchen.com