



Recipe #723 Tapioca Pudding

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
12-1/2 cups	25 cups	50 cups	Whole Milk
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8-1/3 cups	Quick-Cooking Tapioca
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8-1/3 cups	White Sugar
1 tsp.	2 Tbsp.	1 Tbsp. + 1-1/4 tsp.	Salt
8-1/4 egg	16-1/2	33-1/2	Eggs, Beaten
2 tsp.	1 Tbsp. + 1-1/4 tsp.	2 Tbsp. + 2-1/4 tsp.	Vanilla Extract



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Instructions:

- 1. Stir together the milk, tapioca, sugar, and salt. Bring the mixture to a boil over medium heat, stirring constantly. Reduce heat to low; cook and stir 5 minutes longer.***
- 2. Whisk 1 cup of the hot milk mixture into the beaten eggs, until incorporated. Stir the egg mixture back into the tapioca until well mixed. Bring the pudding to a gentle simmer over medium-low heat; cook and stir until the pudding becomes thick enough to evenly coat the back of a metal spoon. Remove from the heat and stir in the vanilla. The pudding may be served hot or poured into serving dishes and refrigerated several hours until cold.***