



Classic Tapioca

3 cups whole milk (if you substitute any other fat% - it won't be as good...just sayin')

1/2 cup quick-cooking tapioca

1/2 cup white sugar

pinch of salt

2 eggs, beaten

1 teaspoon vanilla extract

Directions

1. Stir together the milk, tapioca, sugar, and salt in a medium saucepan. Bring the mixture to a boil over medium heat, stirring constantly. Reduce heat to low; cook and stir 3 minutes longer.
2. Whisk 1 cup of the hot milk mixture into the beaten eggs, 2 tablespoons at a time 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 2 minutes longer 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.