

CUSTARD SAUCE

- 2 egg yolks
- $\frac{1}{4}$ teaspoon salt
- 1 cup liquid skim milk
- 1 tablespoon honey
- $\frac{1}{4}$ teaspoon liquid non caloric sweetener

Mix yolks and salt in top of small double boiler. Gradually add milk and when well blended set over boiling water and cook stirring constantly until mixture coats the spoon. Remove from heat and add honey and sweetener. Mix well. Chill thoroughly before serving.

“Meet the Millers”, Tuesday January 7, 1958, Iroquois Gas Corporation