



SHANGHAI RUM CUSTARD

- 4 egg yolks
- 2 cups half-and-half
- 1/4 cup sugar
- 1/4 teaspoon salt
- 2 tablespoons dark rum

In the top of a double boiler over hot water, beat together the egg yolks, half-and-half, sugar and salt. Continue cooking and stirring until the mixture is slightly thickened. The mixture should be thick enough coat a spoon. Strain custard then add rum. Let the custard cool to room temperature and place a generous 1-2 tablespoons on each plate.

Serves 4-6

