Tapioca Pudding

My mom’s old-fashioned recipe for a super easy and very delicious tapioca pudding!
Yield:

about 2 quarts
Ingredients:

9 tablespoons granulated/instant/Minute tapioca*
1 cup sugar
1/2 teaspoon salt
3 eggs, beaten well
8 1/4 cups milk
1 tablespoon vanilla extract
Instructions:

1.
In a large stock pot, whisk together the tapioca, sugar, salt, and
eggs. Whisk in milk and let mixture stand for 5-10 minutes.

2. Bring mixture to a full boil, stirring constantly. Remove from heat and add vanilla.

3. Allow to cool for 20 minutes and then stir once. Cover until cool,
or serve warm! Refrigerate leftover pudding in an air-tight container.

Additional Notes:

*From
what I understand, granulated, instant, quick-cooking and Minute
(brand) taipoca are the same for use in recipes. I get my granulated
tapioca at a bulk food store. It looks similar to coarse

kosher salt,
with some crumbs.

This tapioca pudding recipe was originally found many years ago on a paper of recipes titled “Bulk Food” which my mom picked up while visiting Smith’s Bulk Foods, a Mennonite (or Amish?) owned store near Dalton, Ohio.



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This recipe is from Tammy’s Recipes.