

November '10:

Rice Pudding is a favorite in our family and it makes a great "comfort food" dessert on cold November nights! I got this recipe from a monthly magazine ad for "Carolina" brand rice - I used a supermarket brand of rice and got satisfactory results. So, after trying it, we added it to our all-time favorites list of desserts. The texture is creamy, sweet and sure to satisfy dessert cravings.

Enjoy! S. Luczu



Rice Pudding

Serves 8

1+1/2 qt. 2% milk (6 C.)
1/2 C. rice*
1 tsp. vanilla extract

1 C. white sugar
1/2 C. raisins - *optional*
Cinnamon to sprinkle on top - *optional*

- Combine milk, sugar and rice in a **heavy saucepan****. Bring to a gentle boil over medium heat, stir several times to prevent sticking.
- Reduce heat to low/simmer and cook uncovered for 1 hour, stirring occasionally. (The milk should just barely simmer with bubbles breaking only at the outside edge of the surface. After an hour, the rice should be soft.)
- Add raisins (optional); increase heat to medium and cook, stirring frequently until rice has absorbed most of the rest of the milk, but not all, and the pudding is creamy (about 30 min. longer). If you don't use the raisins - you still need to cook it on med. for an additional 30 min.
- Remove from heat and stir in the vanilla. When cool, it will thicken, but still be very creamy. Sprinkle with cinnamon before serving (optional).
- Serve warm or well chilled - with or without added whipped cream!

NOTES:

- 1) **CAROLINA* brand rice is recommended - (I have used the local supermarket brand).
- 2) **This recipe does best in a REALLY heavy bottom pan - you cook it for a long time and the rice will stick and burn if the pan is too light. I use an old cast aluminum 5-qt Dutch oven and the lowest setting on the stove. You cannot rush the slow cooking process, without risking burning the milk and/or rice.