

Rice Pudding

Ingredients

1 Egg
1/4 c Brown Sugar
1 t Vanilla Extract
1/2 t Cinnamon
2 c Whole Milk
1/2 c Heavy Cream
1/3 c Arborio Rice
0 pn Salt
1/2 c Raisins

Instructions

1. Whisk together the egg, brown sugar, vanilla, and cinnamon in a small bowl. Set aside.
2. Add the milk, cream, rice and salt to a medium-sized saucepan and bring to a boil over high heat.
3. Once boiling, reduce the heat to low and simmer until the rice is tender, about 20-25 minutes. Stir frequently to keep the rice from sticking to the bottom of the pan.
4. Slowly add about half a cup of the hot rice mixture to the egg mixture, whisking quickly, to temper the egg mixture.
5. Add the egg mixture to the saucepan with the remaining rice mixture. Stir everything together and continue heating on low heat for about another 5-10 minutes, or until thickened. Don't boil. It

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will thicken quickly. Keep in mind that the mixture will continue to thicken as it cools, so you don't want it to be too thick before you take it off the heat. A touch soupy still is ok.

6. Add raisins and mix well. Remove from heat and serve warm.