

RICE PUDDING

*Rice pudding is one of those desserts that you can make, using leftovers!
Creamy and sweet, this is sure to become a make again fave!*

TOOLS

- Medium saucepan

INGREDIENTS

- 1-1 1/2 cups COOKED rice- *leftovers work great*
- 1 cup of evaporated milk
- 1/4 cup white or brown sugar
- 1/4 teaspoon salt
- 1 egg, beaten
- 1/4-1/2 teaspoon cinnamon
- 1/2 teaspoon vanilla extract
- 1 tablespoon butter
- OPTIONAL: 3 tablespoons golden raisins

DIRECTIONS

1. USE 1.5 CUPS OF LEFTOVER RICE - or make your own fresh batch.
2. Combine cooked rice, evaporated milk, sugar, and salt in a medium saucepan.
3. Cook over medium heat, stirring often, until thick and creamy, about 8-10 minutes.
4. Next let's add our vanilla.
5. In a Pyrex measuring cup or a medium bowl, whisk your egg and slowly add a little of the hot rice mixture to it, stirring the whole time so we don't shock the egg and scramble it. This is called tempering. So, we add a little hot rice mixture to the egg and then slowly add the "warm" mix back into the hot pot.
6. Next up let's add our raisins if you're using and continue to cook for about another 2 minutes or so - stirring constantly to cook the egg. This will also help it thicken right up.
7. Remove from heat and stir in butter until combined, serve!