

OLD FASHIONED RICE PUDDING

Ingredients:

- 2/3 cup of long-grain white rice
- 2 3/4 cups of whole milk
- 1/3 cup of granulated sugar
- 1 tablespoon of unsalted butter
- 1/2 teaspoon of salt
- 1/2 teaspoon of vanilla extract
- 1/4 teaspoon of ground nutmeg
- Pinch of ground cinnamon
- 1/2 cup of golden raisins

Directions:

1. In a saucepan, combine the white rice, whole milk, golden raisins, granulated sugar, unsalted butter, salt, vanilla extract, and ground nutmeg.
2. Place the saucepan over medium heat and bring the mixture to a gentle boil. Reduce the heat to low and let it simmer, stirring occasionally, until the rice is tender and the mixture has thickened, about 20-25 minutes.
3. Once the rice pudding reaches the desired consistency, remove it from the heat and let it cool slightly.
4. Transfer the rice pudding to serving bowls or a serving dish.
5. Sprinkle a pinch of ground cinnamon over the top of the rice pudding.
6. Serve the rice pudding warm or chilled, depending on your preference. Note that the pudding will continue to thicken as it cools.