

Rice Pudding

3¼ cup medium grain rice or 3¼ cup long grain rice

1 1½ cups water

1¼ teaspoon salt (heaping)

4 cups whole milk (I use 2%)

1½ cup sugar

1½ teaspoon vanilla

cinnamo

DIRECTIONS

Bring rice, water and salt to a boil over med-high heat.

Simmer covered until water has been absorbed (approximately 15 minutes).

Stir in milk and sugar and cook uncovered over medium heat for 30-40 minutes, stirring frequently—especially towards the end of cooking.

The pudding is done when the rice and milk have amalgamated into a thick porridge-like consistency.

DO NOT OVERCOOK or the pudding will be solid instead of creamy once cooled.

Remove from heat and stir in vanilla.

Turn into a bowl or cups.

You can sprinkle cinnamon on the top if you like.

COVER with plastic wrap directly on surface “IF” you don’t want a skin.

COOL.

Source: world-recipes