

Yummy Creamy Rice Pudding

INGREDIENTS:

3¼ cup uncooked white rice (for creamier pudding use short or medium grain rice)
2 cups milk, divided
1⅓ cup white sugar
1¼ teaspoon salt
1 egg, beaten
2⅓ cup raisins
1 tablespoon butter
1½ teaspoon vanilla extract

Directions

In a medium saucepan, bring 1 1/2 cups water to a boil.
Add rice and stir.
Reduce heat, cover and simmer for 20 minutes.
In another saucepan, combine the cooked rice, with 1 1/2 cups milk, sugar and salt.
Cook over medium heat until thick and creamy, 15 to 20 minutes.
Stir in remaining 1/2 cup milk, beaten egg and raisins.
Cook 2 minutes more, stirring constantly.
Remove from heat, and stir in butter and vanilla.
Serve warm.

source: tomaohero.com