

Rice Pudding

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A family classic – this is what my mom brought to every family party!

- 1/2 gallon whole milk
 - 3/4 cup rice (I like Carolina brand)
 - 3/4 cup sugar
 - 2 eggs
 - 1 tsp cornstarch
 - 1 Tbsp milk
 - 1 tsp vanilla extract
1. In a medium, heavy bottom pot, cook milk, rice and sugar over low heat, about 2 hours, stirring often.
 2. Once rice is cooked and pudding has begun to thicken, beat 1 Tbsp milk with 1 tsp cornstarch.
 3. Beat 2 eggs, Beat in cornstarch mixture.
 4. Slowly add to rice pudding mixture, stirring while adding.
 5. Let cook over low 5 minutes.

6. Let cool to room temp, add vanilla.

7. Serve warm or cold.

Dessert

Desserts, Pudding