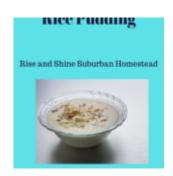
Rice Pudding

Rice Pudding



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