

Rice Pudding

Recipe by: Cook's Country April/May 2014

Servings: 4

Amount	Ingredient	Prep Notes
6 cups	whole milk	
1/2 cup	sugar	
1/2 teaspoon	salt	
1/2 cup	long-grain white rice	
2 teaspoons	vanilla extract	

- combine 5 1/2 cups of milk, the sugar, and salt in a large saucepan and bring to a boil over medium-high heat
- add the rice and reduce the heat to low. Cook, stirring occasionally and maintaining a gentle simmer, until the rice is soft and pudding has thickened to the consistency of yogurt, 50-60 minutes
- stir in vanilla, then transfer the pudding to a bowl and refrigerate until cold, about 2 hours
- stir in the remaining 1/2 cup of milk and serve