

Rice Pudding

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour 30 minutes

Chef's Notes

I don't know how many generations this recipe goes back but as much as I like this dish taste wise it helps connect me with family that enjoyed it years before and it always returns me to my youth.

Step 1: Blending

- 2 cups cooked white rice
- 2 whole Eggs
- 1/3 cup sugar
- 1/8 tsp Salt
- 1/2 tsp pure vanilla extract
- 1 1/2 cups milk
- 2 tsp lemon zest

Heat your oven to 350 degrees with a deep baking dish with about a 1/2 inch of hot water in the bottom.

Follow the method on the package to give you 2 cups of good quality long grain rice. Beat the eggs with a mixer and add the sugar and salt then blend till dissolved. Add vanilla, lemon zest. milk and fold by hand.

Step 2: Pulling it Together

- 1/2 cup of raisins

Pour enough boiling water into a cup to cover the raisins and let them stand for a few minutes. This will help to rehydrate them and plump them up. Add milk mixture to the cooked rice and stir to distribute evenly. Drain the raisins and fold them in as well.

Step 3: Finishing Touch

- Nutmeg
- Cinnamon

Top with a sprinkle of cinnamon and nutmeg.

Step 4: Baking

Place the oven proof bowl in the hot dish of water. This will keep the bottom from drying out and burning. Depending on your oven's temp it should be done between 45 minutes to an hour. You don't want to overcook it till the custard filling dries out.