



RICE PUDDING



Ingredients

2 cups cooked rice – I usually have left over rice but if you don't, cook rice to make 2 – 4 cups (you can double this recipe)

¾ cup raisins (optional)

2 egg whites

¼ teaspoon salt

1 ½ cups whole milk or half and half

½ teaspoon vanilla

1/3 cup granulated sugar

2 egg yolks

Instructions

1. Wash rice and cook per package or twice as much water as dry rice if you don't have left over rice.
2. Put in a saucepan with the milk or half and half and the beaten yolks, sugar, and vanilla.
3. Beat egg whites and add 4 Tablespoons sugar, continue to beat until stiff.
4. Fold into the pudding.
5. Pour into buttered ramekins. Dust with grated nutmeg or ground nutmeg if desired.
6. Set in a pan of water and bake in a preheated 350 degrees F oven until firm and brown. Check at 30 minutes, may take an hour or so. Needs to be set – I use a table knife in center that comes out clean to know. If knife is clean, it is done.

It will need to cool. It is good served warm or cold and keeps well in the refrigerator.

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