



Rice Pudding

5 cups whole milk
2/3 cup uncooked white rice
1/4 teaspoon salt
2 eggs
1/2 cup dark brown sugar
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon

- Combine the milk, rice and salt in a medium, heavy bottomed saucepan. Boil and reduce heat. Simmer rice for 20 minutes, stirring frequently to avoid it from sticking to the bottom of the pan.
- In a separate bowl, whisk together the egg and brown sugar until sugar is dissolved. Add 1/2 a cup of the rice, a spoonful at a time, whisking vigorously after each addition.
- Return the egg mixture to the saucepan and mix with the remaining rice. Add the vanilla and the cinnamon. Heat through. Serve warm or cold.
- If serving cold, cool down and cover with plastic wrap directly on top of the rice pudding in order to prevent it from forming a crust. Refrigerate.