

White Lace Inn

Cherie's Creamy Rice Pudding

Ingredients:

1/2 to 1 cup golden raisins (to taste)
2 1/2 cups medium grain rice
2 T. butter (optional)
1 1/2 c. sugar
4 cup half & half
2 teaspoon vanilla
4 eggs

Directions:

Cook the rice in 5 1/2 cups of water in a covered heavy kettle, over low heat until the water is just absorbed (about 15-20 minutes). Turn the heat off and let sit with lid on for about 10 minutes. Add 2 tablespoons of butter, 1 1/2 of sugar and 2 1/2 cups of half & half. Turn heat back on and barely simmer low approximately 30-40 minutes,

every 10 minutes. In a separate large bowl, add 4 eggs, vanilla, the remaining 1 1/2 cups of half & half and mix. To this, add some hot rice mixture a tablespoon at a time stirring constantly until at least 1/2 of the rice mixture is in the egg mixture - then pour back into the original pan and cook 10 minutes covered and 10 minutes uncovered (stir every 5 minutes). Then add the raisins and cook another 5 minutes. Cool 15 minutes stirring occasionally. Refrigerate in a glass or plastic container. A sprinkle of nutmeg or cinnamon may be added as garnish, when served. You can serve warm (not hot) after you make it, or reheat slightly in a microwave, or serve chilled. Helpful hints: always use medium grain rice, use a heavy kettle, if rice starts to stick to the bottom of the pan while cooking - remove from burner and let stand for 5 minutes. you can substitute chopped dried apricots, dried cherries, or experiment. Enjoy and good luck.

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