

Rice Pudding (Lowell Hamilton)

½ c. long grain white rice (blanched in hot water)
2 ½ c. milk
2 T. butter
1 t. vanilla
¼ c. sugar
small carton of whipping cream
½ c. raisins (soaked in water to make them fat and soft)

Combine milk, butter, sugar and vanilla in saucepan, bring to boil. Add blanched rice; cook 30 minutes, stirring every 5 minutes. When it gets like soup, cool to room temperature, then refrigerate 1 to 2 hours. Add raisins and cream, stir with nutmeg or cinnamon. Scoop into a dish. Top with cream and sprinkled cinnamon.

Alternative method: Add rice to milk, butter, sugar and vanilla in the top of a double boiler for 1 hour until rice is tender and milk is absorbed, stirring frequently.