

STOVE TOP RICE PUDDING: Serves 4

INGREDIENTS:

1 ½ cups cooked rice

2 cups milk, divided

¾ cups sugar

½ cups raisins

¼ teaspoons salt

1 tablespoon butter

1 egg, beaten

½ teaspoons vanilla

Dash nutmeg or cinnamon, optional

DIRECTIONS:

Combine rice and 1 ½ cups milk, sugar and salt in heavy saucepan or skillet (which is what I use). Cook over medium heat.

Stir occasionally until thick and creamy, 15-20 minutes.

Blend remaining half cup milk and egg. Stir into rice mixture. Add raisins. Cook 2 minutes longer, stirring occasionally. Add butter and vanilla. Spoon this into serving dishes. Sprinkle with nutmeg or cinnamon if desired.