

# Rice Pudding



## INGREDIENTS

3/4 cup	Uncooked rice
2 cups	Milk, divided
1/3 cup	White Sugar
1/4 tsp.	Salt
1	Egg, beaten
2/3 cup	Golden Raisins
1 Tbsp.	Butter
1/2 tsp.	Vanilla Extract

## DIRECTIONS

1. Bring 1.5 cups water to a boil in a saucepan; stir rice into boiling water. Reduce heat to low, cover, and simmer for 20 minutes.
2. In a clean saucepan, combine 1.5 cups cooked rice, 1.5 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes.
3. Stir in remaining 1/2 cup milk, beaten egg, and raisins; cook 2 minutes more, stirring constantly. Remove from heat and stir in butter and vanilla.



Chesterfield County Public Schools  
Food and Nutrition Services