

Rice Pudding

4 cups cooked rice

4 cups milk

1 teaspoon cinnamon

4 cardamom pods

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ teaspoon salt

2 eggs - beaten

$\frac{1}{2}$ cup raisins

2 tablespoons butter

1 teaspoon vanilla extract

In a heavy bottomed pot combine 4 cups cooked rice, $3\frac{1}{2}$ cups milk, 1 teaspoon cinnamon, 4 cardamom pods, $\frac{2}{3}$ cup sugar and $\frac{1}{2}$ teaspoon salt. Cook over medium heat, stirring constantly, for 15 minutes. In a small bowl combine the remaining $\frac{1}{2}$ cup milk and the 2 beaten eggs. Add milk/egg mixture to the pot along with $\frac{1}{2}$ cup raisins and cook 2 more minutes, stirring constantly. Remove the pot from the heat and stir in the 2 tablespoons butter and 1 teaspoon vanilla extract. Serve warm.

Variations: Top pudding with lemon or orange zest, dried apricots or fresh mango.