

## Rice Pudding – The Hard Way (but The Best Result)

1 cup Carolina Long Grain Rice (NO Uncle Ben's Quick Stuff)

½ Gal Whole Milk (No 2% or Skim)

3 large eggs

1-1/2 tbsps Vanilla Extract

1 cup Sugar

Raisins (about ½ cup dark or white variety)

Nutmeg (for finishing)

Into a large pot (like one used for soup; Needs to hold ½ gal milk plus some room for expansion) place the rice. Spread the rice evenly on bottom of pot. Cover rice with just enough tap water to cover the rice (don't put too much, water, ruins the finished product). Heat on med to med-high until water begins to boil. Reduce flame to low to med-low and simmer until all of the water in the pot is absorbed by the rice. Immediately add ½ gal of milk, raise heat back to med to med-high and bring mixture back to a boil. Once the rice and milk mixture begins to boil, reduce heat to med and stir the mixture frequently (If you do not stir frequently, the mixture will begin to stick to bottom of pot). Keep stirring until, believe it or not, all of the milk is absorbed by the rice and the mixture begins to thicken. When the mixture begins to bubble and pop like a volcano, it is pretty close to being done. Use your own judgement on how long to continue cooking the rice mixture based upon how thick you would like your rice pudding. If you stir a little too infrequently the mixture will "skin over". That's OK, just stir it back into the mixture and it will disappear. When you have the consistency you want, remove the mixture from the heat and put the pot on the side while you beat eggs, sugar, and vanilla until they are thoroughly combined. Then begin to SLOWLY pour the beaten mixture into the rice mixture and mix it in by hand. SLOWLY, or else the eggs will cook like scrambled eggs and the rice pudding looks and tastes bad!

Once all of the egg mixture is transferred, stir the combined mixture well to incorporate every thing together. If you are using raisins, put them in now and stir the mixture a little more. Then pour the mixture into the dish you will be serving from (or leave in the pot if you're not being fancy), sprinkle the top with some Nutmeg (or Cinnamon), cover with some plastic wrap and place in the refrigerator for a few hours.

Then serve with some fresh Nutmeg and/or whipped cream for each serving and Enjoy!

Note: This recipe will last about two weeks in the fridge unless you and your family devour it in three days like we do. I have made rice pudding using this recipe for over 25 years with excellent results. I have "experimented" with other rice brands and types of milk, with not so good results. This is a time consuming recipe, but in the end it is well worth it!