



RICE PUDDING

Rice pudding is an old timey dessert—one that people made when they had very little money and very little food in the house. Note that it just wants rice (white or brown), eggs, milk, and some sugar or honey—not too much. You may fancy-it-up with raisins, nuts, spices, even fruit such as cranberries or fresh fruit: apples, peaches, blueberries—whatever you have. The cool thing about this desert is that if you don't make it too sweet, you can also serve it for breakfast, since it has healthy foods such as eggs, milk, and rice. You may wish to dress it up when you serve it with ice cream, whipped cream or syrup. You can also vary it by using brown sugar instead of white.

1 ½ to 2 cups cooked rice
2 cups milk or half & half
½ cups sugar
½ cups raisins and or nuts

2 eggs, well beaten
1 teaspoon vanilla
Dash of nutmeg or cinnamon
1 cup cooked cranberries, optional

Mix all ingredients well and place in a greased casserole dish. If you use cranberries, reduce milk by ½ cup. Bake at 350 degrees for about 40 minutes, or until a knife inserted in the center comes out clean. Serve warm or cold, with a little ice cream. Serves 5 or 6.