

Arroz con leche (rice pudding)

Ingredients:

- 3 liters of regular whole milk
- 1 1/2 lbs uncooked rice
- 5 whole cloves
- 5 black peppercorns
- 2 sticks of cinnamon
- 1 tbs vanilla
- 1 1/2 cups of raisins
- 3 cans condensed milk

Directions:

1. Wash rice, drain and then add just enough water to cover the rice.
2. Add the peppercorns, cloves and the cinnamon sticks (broken into pieces) Cook on medium until the rice absorbs the water. Stirring almost constantly so does not stick. (Takes about 10 minutes)
3. Add the 3 liters of milk and stir well and cook on medium heat stirring occasionally to keep from sticking until the rice has absorbed most of the milk (you do not want it to absorb all) Takes approximately 30 minutes.
4. Remove from heat and add each can of condensed milk one at a time and stirring constantly as you add them.
5. Add vanilla and then the raisins.

You can remove the pieces of cinnamon if you desire.

Hope you enjoy these 3 recipes. I am going to make the above on Monday for my Mom.

God Bless,

Arlene Dupont