

Rice Pudding *Makes 8 servings, ¼ cup each*

1 cup milk*
1 cup water
1 cup rice, uncooked
2 eggs

1 cup evaporated milk
1 teaspoon vanilla
¼ cup sugar
⅛ teaspoon ground cinnamon

1. In sauce pan, heat milk and water.
2. Add rice, bring to boil, lower heat to simmer; stir mixture every 10 minutes. Cook covered until rice is tender, about 30 minutes.
3. In large bowl, mix eggs, ¾ cup evaporated milk, vanilla, and sugar. Set aside.
4. Add remaining ¼ cup evaporated milk to rice mixture.
5. Spoon 1 cup of mixture into egg mixture and stir. Pour egg-rice mixture into remaining rice.
6. Heat pudding until it boils, stirring continuously. Remove from heat, and sprinkle with cinnamon.

*Use fat-free or low-fat milk.