

Rice Pudding

Ingredients

- 1 cup white rice
- 2 cups milk
- 3 cups half & half, divided
- 4 beaten eggs
- 2/3 cup sugar
- 2 teaspoons vanilla
- 1 cup raisins

Directions

Cook rice with 2 1/2 cups water and a dash of salt until water is absorbed. (about 20 minutes).

Stir in milk and 1 cup half & half. Cook until very soft and most of liquid is absorbed. (about 30 minutes.) Stir mixture every five minutes to keep from sticking to pan.

In large bowl, mix eggs, sugar, remaining half & half (can include some whipping cream), vanilla, and raisins. Pour rice milk mixture into egg mixture. Stir well. Pour into 9 x 13 pan. Sprinkle with nutmeg. Bake at 325° until set (about 30-40 minutes). Middle will jiggle slightly when done.