

## Dessert

Pudding

### Apricot Rice Custard

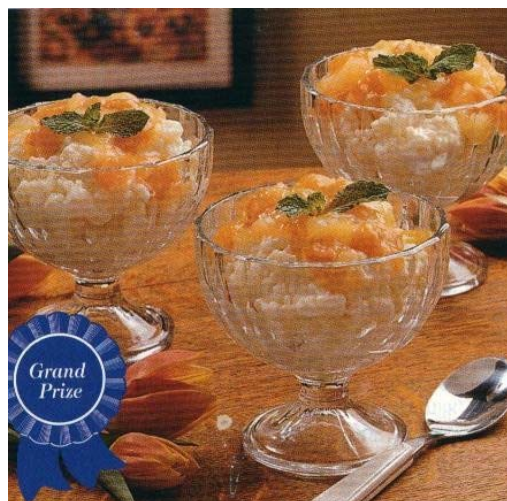
This recipe is a Grand Prize winner. With or without the sauce you can use your left-over rice and have a light dessert.

1 cup uncooked long grain rice  
OR 3 cups cooked rice

3 cups milk, regular or skim  
1/2 cup sugar  
1/2 tsp. salt  
2 eggs, lightly beaten  
1 tsp. vanilla extract  
Dash ground cinnamon

#### SAUCE:

1 can ( 8-1/2 oz.) apricot halves  
1 can ( 8 oz.) crushed pineapple, undrained  
1/3 cup packed brown sugar  
2 Tbs. lemon juice  
1 Tb. Cornstarch



In a large saucepan, cook rice according to package directions.  
To cooked rice add milk, sugar and salt; bring to a boil.  
Reduce heat to low.  
Stir 1/2 cup into eggs; return all to the pan.  
Cook and stir for 15 minutes or until mixture coats a spoon ( do not boil).  
Remove from the heat; stir in vanilla and cinnamon.  
For sauce, drain apricot syrup into a saucepan.  
Chop apricots; add to syrup.  
Stir in remaining sauce ingredients; bring to a boil.  
Boil for 2 minutes, stirring occasionally.  
Serve sauce and custard warm or chilled.

Yield: 8-10 servings.

NOTE: 3 cups left-over, cooked rice replaces the 1 cup uncooked rice.