

## Dessert

pudding

### Elsie's Rice Pudding

This is a very old recipe. Wally's mother, Elsie, taught me how to make this simple dessert. I often make it for the pot luck parties. Great in the morning served with milk.

1 Tablespoon butter

4 rounded Tablespoons uncooked rice

4 rounded Tablespoons sugar

1 quart milk

1/4 cup evaporated milk, add separately



Grease a heavy 1-quart baking dish with butter.

Rinse rice, optional; add to baking dish along with sugar, and milk; blend.

Bake in preheated 325 degree oven for 1 hour.

Remove from oven and stir; return to oven.

Bake 1 hour, more. Rice should thicken and crust form.

Remove from oven; add the evaporated milk; stir to blend.

Return to oven for 1/2 hour; or until crust forms.

Serve warm or chilled. Store in the refrigerator.

Yields: 6 to 8 servings.

Shorter Baking Time:

In a saucepan, combine rice, sugar, and milk; bring to a boil over medium heat, stirring constantly. Pour into a greased baking dish. Cover and bake at 325 degrees for one hour, stirring every 15 minutes.

Variations: 15 minutes before pudding is finished baking; add 1/2 cup raisins and 1 tsp. of vanilla. Sprinkle with cinnamon if desired.

NOTE: I find I do not have to wash the rice. A nonstick cooking spray can replace the butter. Skim milk and skim evaporated milk can be used. Do not over bake or the pudding will be dry.

RECIPE CAN BE DOUBLED: Bake 1/2 hour longer until rice thickens and crust forms.

**JACQUELINE'S COOKBOOK**