

Eight Great Rice Pudding Recipes

Rice still surprises many of us when it appears as a dessert. A delicious rice pudding can often times make one forget a complex menu that may have been served prior to this delicious dessert. Once again, rice steals the show. A true oriental treat.

1

A Test Kitchen Favorite – Creamy Rice Pudding

- 1-1/2 quarts 2% milk
- 1 cup sugar
- 1/2 cup Mahatma®, Water Maid®, Carolina®, or River® rice
- 1/2 cup raisins
- 1 teaspoon vanilla extract

Combine milk, sugar and rice in a heavy saucepan. Bring to a gentle boil over medium heat, reduce heat to simmer and cook uncovered for 1 hour, stirring occasionally. (The milk should just barely simmer, with bubbles breaking only at the outside edge of the surface. After an hour the rice should be soft.)

Add raisins, increase the heat to medium, and cook, stirring frequently until rice has absorbed most of the milk – but not all – and the pudding is creamy, about 30 minutes longer.

Remove from heat and stir in vanilla. When it cools, it will thicken, but still be very creamy – with no cream. Serve warm or well-chilled. Serves 8.

2

Traditional Rice Pudding

- 1 bag Success® White rice
- 1/3 cup sugar
- 1-1/2 tablespoons cornstarch
- 2 eggs, slightly beaten
- 2 cups skim milk
- 2 tablespoons margarine
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon

Prepare rice according to package directions. Cool.

Combine sugar and cornstarch in medium saucepan. Add eggs and milk; mix well. Stir in rice. Bring to a boil stirring constantly. Reduce heat to medium, cook 20 minutes, stirring frequently. Remove from heat. Add margarine and vanilla; stir until margarine is melted. Pour into serving bowl; sprinkle with cinnamon.

Garnish if desired. Serves 6.



3

A True Oriental Treat – Eight Jewel Rice Pudding

- 1 pound Mahatma®, Water Maid®, Carolina®, or River® rice, soak in water overnight or until plump
 - 2 tablespoons shortening or margarine
 - 1 cup sugar, divided
 - 1/2 cup assorted candied fruit (such as fruitcake mixture)
 - 1/3 cup glazed cherries
 - 1/4 cup raisins
 - 1 cup sweet red bean paste*
- Sauce Mixture:
- 1 cup water
 - 1/4 cup water mixed with 2 tablespoons cornstarch small amount of liqueur, such as Grand Marnier, cherry brandy, or whatever you prefer

Steam rice over excess water for 20 minutes or until done. Put hot rice into a big mixing bowl. Immediately add shortening and 1/2 cup sugar; mix thoroughly. Grease an 8 to 9 inch ring mold. Arrange candied fruits, glazed cherries, and raisins in your own design. Spoon half rice on fruits gently so as not to disturb the pattern. Pack rice firmly and evenly. Spread sweet red bean paste on rice. Spoon remaining rice on top of bean paste. Pack and smooth rice evenly and gently. Cover and steam rice pudding in large saucepan or wok over water for about 40 minutes. Pour more boiling water into wok from time to time to maintain water level.

Prepare sauce about 10 minutes before pudding is done. Mix remaining 1/2 cup sugar and water in a small pot, and heat over medium-low heat. Cook, stirring until sugar water boils. Then thicken sauce with cornstarch water. Add liqueur and stir to mix. Cover to keep hot. Serves 8-12.

* May be purchased in specialty section of your grocer.

4

Banana Kiwi Rice Pudding

- 1 bag Success® White rice
- 1-1/2 cups skim milk
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 1/2 cup thawed vanilla non-fat yogurt
- 2 kiwis, peeled and sliced
- 1 ripe banana, mashed

Prepare rice according to package directions.

Place rice in medium saucepan, Add milk and sugar. Stir. Bring to a boil over medium-high heat. Reduce heat to medium and simmer until thick and creamy, about 15 minutes. Remove from heat. Pour into medium bowl. Stir in vanilla. Cool. Fold in remaining ingredients just before serving. Serves 4.

Terrific Rice Pudding

- 3 cups 2% milk
- 1 large stick cinnamon
- 1 cup Mahatma®, Water Maid®, Carolina®, or River® rice
- 2 cups water
- 1/2 teaspoon salt
- peel of an orange or lemon
- 3/4 cup sugar
- 1/4 cup raisins
- 2 tablespoons dark rum, optional

Heat milk and cinnamon in small saucepan over medium heat until milk absorbs the flavor of cinnamon, about 15 minutes. Combine rice, water and salt in a 3 quart saucepan. Bring to a boil; stir once or twice. Place orange peel on top of rice. Reduce heat; cover and simmer 15 minutes or until rice is tender and liquid absorbed. Remove and discard orange or lemon peel. Strain milk and stir into cooked rice. Add sugar and simmer 20 minutes or until thickened, stirring often. Add raisins and rum; simmer 10 minutes. Serve hot. (To reheat, add a little milk to restore creamy texture.) Serves 6.

Pineapple Rice Pudding

- 2 bags Success® Brown or White rice
- 4 cups milk
- 1-1/8 cups sugar, divided
- 1/2 teaspoon salt
- 1-1/2 teaspoon vanilla
- 2-1/2 cups pineapple chunks
- 1/4 cup margarine
- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon lemon peel
- 1 can (3-1/2 ounce) shredded coconut

Prepare rice according to package directions.

Combine cooked rice, milk, 1 cup sugar and salt in a medium saucepan. Cook over medium heat, stirring frequently until thickened (25 to 30 minutes). Add vanilla. Cool.

In separate saucepan, heat pineapple with juice and remaining sugar until sugar is dissolved. Blend in margarine, brown sugar, cinnamon, lemon peel, and coconut. Alternate layers of pudding, pineapple and coconut mixture in serving container. Repeat, ending with coconut mixture. Chill for 1 hour. Serves 8-10.

Grandpa's Old-Fashion Rice Pudding

- 1 bag Success® White rice
- 1 can (12 ounces) evaporated skim milk, divided
- 1/4 cup water
- 1/3 cup sugar
- 1/4 teaspoon salt
- 1/2 cup raisins
- boiling water
- 1 egg
- 1-1/2 teaspoon vanilla, cinnamon or ground nutmeg (optional)

Prepare rice according to package directions.

Combine cooked rice, 1 cup milk, sugar, and salt in medium saucepan. Cook over medium heat, stirring frequently, until thick and creamy, about 20 minutes.

Meanwhile, place raisins in small bowl. Add enough boiling water to cover raisins; let stand 15 minutes. Beat egg with remaining milk in a small bowl. Gradually pour into hot rice mixture, stirring constantly. Remove from heat. Stir in vanilla. Drain raisins; fold into pudding. Sprinkle lightly with cinnamon. Serve warm or chilled. Serves 6.

Special Rice Pudding

- 3/4 cup Mahatma®, Water Maid®, Carolina®, or River® rice
- 3 cups water
- 1/2 teaspoon salt
- 1 can (15 ounce) condensed milk
- 1 stick margarine
- 1 tablespoon vanilla

Measure rice, water, and salt into medium saucepan. Bring to a boil; reduce heat to simmer and cook uncovered for 40 minutes.

Place rice on top of a double broiler; stir in condensed milk and margarine. Cook in double broiler until mixture has thickened, about 20 minutes.

Remove from heat; stir in vanilla.

To serve: Into parfait glasses, spoon in alternative layers of Special Rice Pudding and canned pie filling (cherry, blueberry, peach or apricot). Top with whipped cream and garnish with mint leaf. Serves 8.



Compliments of the Riviana Kitchens