

RICE PUDDING

(For 10 to 12 Servings)

INGREDIENTS:

• Rice: ½ cup = 125 ml.	• Condensed milk: 100 ml (1/3 of a 300 ml can).
• Sugar: ½ cup, same as volume of rice.	• Butter: 1 teaspoon.
• Milk: 6 cups = 1-1/2 liters.	• Cardamom powder, almonds, cashew & other nuts: To suit taste. (If adding raisins, do not add while cooking.)

TOOLS:

1. **Pot:** Approximately two times the volume of milk.
2. **Spatula:** Long enough to project a bit outside, resting in the pot.
3. **Electric or propane stove.**
4. **Microwave oven.**
5. **Container to boil milk** in microwave oven.

TIME:

Preparation: 5 minutes	Cooking: 30 minutes
Clean-up and House-Keeping: 5 minutes	Total Time: 40 minutes

SERVING SIZE:

1. The quantity is good for **10 to 12 persons.**

NOTES:

1. Use Homo **milk** (3.25%), for better taste.
2. Vary **sugar**, to suit the chef's judgment and eaters' taste.
3. Having two persons while cooking is always better, to get best results.
4. When cooled, the consistency will be just right to eat.
5. If keeping in fridge, add 1 cup more milk, to get the right consistency.

COOKING INSTRUCTIONS:

1. Assemble **all ingredients and tools** together in the cooking area.
2. Pick any husk and clean the **rice**. Wash & rinse in water. Drain completely.
3. Switch on the **stove**, at high heat. Keep **pot** on stove. Put **butter** in cooking pot. Melt it fully.
4. Add **rice in pot**. Stir constantly until free water disappears, and rice starts sticking to the pot.
5. **Add milk**, one cup at a time, to the rice in the pot. Keep **stirring** regularly. Ensure the rice does not stick to bottom of the pot. Add a total of **5 cups of milk** into the pot. Save the last one cup for when the pot is boiling.
6. As soon as the pudding starts to **fully boil** in the pot, reduce the heat.
7. With the 5 cups of milk, the **consistency** should be such that if it were cold, it would have been just right to eat.
8. Add **sugar**. The pudding will turn slightly thinner. Boil a little until consistency returns to an edible state.
9. Add **condensed milk**. Mix. Consistency should be edible.
10. Add all **nuts**. (Never add raisins, except in your cooled down bowl, soon before eating.)
11. Boil the **6th cup of milk** in microwave (if not done already). Add it in the pot.
12. Turn the **heat off**. Remove pot from the stove (if electric).
13. The rice pudding is **ready**. Let cool and eat!

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