

Rice Pudding

Ingredients

- 1 ½ cups cooked rice
- 2 cups whole milk, divided
- ¼ teaspoon salt
- ⅔ cup raisins (optional)
- 1 egg, beaten
- ⅓ cup white sugar
- 1 tablespoon butter
- ½ teaspoon vanilla extract

Instructions

1. Simmer rice, 1 1/2 cups milk, and salt until thick and creamy, 15 to 20 minutes.
2. Add remaining 1/2 cup milk, raisins, egg, and sugar. Continue cooking until thickened, 2 to 3 minutes.
3. Remove from heat and stir in butter and vanilla.
4. Serve with cinnamon and nutmeg.