

Rice Pudding With Leftover Rice

- Total: 30 mins
- Prep: 10 mins
- Cook: 20 mins
- Yield: about 4 servings

Ingredients

- 2 cups milk
- 1 cup leftover pre-cooked rice
- 2 eggs
- 1/4 cup sugar
- 1/2 teaspoon vanilla extract
- 1/3 teaspoon cinnamon (or to taste)
- 1/3 cup raisins

1. First, pre-heat the oven to 350 F.
2. In a medium saucepan, heat the milk and rice, stirring together frequently so that the milk doesn't burn. Bring the mixture to a slow simmer.
3. In a separate large bowl, combine the eggs, sugar, and vanilla.
4. Add this egg mixture to the hot milk and rice and allow to cook for just a few minutes, stirring occasionally.
5. Stir in the cinnamon and raisins, stirring just to combine well.
6. Finally, pour the rice pudding mixture into a casserole or baking dish and bake in the preheated oven for 20 minutes.
7. Allow your rice pudding to cool slightly before serving.

Tip

- Though rice pudding is usually prepared with leftover cooked white rice, you can use any rice you'd like or happen to have leftover (brown rice, or basmati rice, for example). However, note that wild rice is not actually rice, and shouldn't be used to prepare rice pudding as it won't cook up in the same way.

Recipe Variations

- If you'd like, you can always sprinkle the top with a little bit extra cinnamon, brown sugar, nutmeg or even a touch of cocoa powder or pumpkin pie spice blend. Other spices which might be interesting?
- A touch of rose water syrup, some fresh cardamom pods for an Indian-style "kheer," or a touch of fresh lemon zest. Yum!