

GERMAN RICE PUDDING

INGREDIENTS

- 1 cup short grain white rice (brown rice won't get creamy)
- ¼ cup sugar
- 4 cups milk (or 3 c. milk plus 1 c. cream)
- 1/8 tsp salt
- 2 inch piece of vanilla bean, split open (or 1 tsp. vanilla extract)



PREPARATION

Mix the rice, sugar and salt in a large saucepan, stir in the milk and add the whole piece of vanilla bean. Place over medium heat and bring to a boil, stirring often. Reduce heat and simmer the rice for 30 minutes, or until soft and milk becomes thick. Stir often. Scratch out vanilla seeds and stir into pudding. Discard bean. Serve warm with cinnamon and sugar or fruit compote or both.