

Leftover Rice Pudding



Combine cooked rice, milk, sugar, egg and salt in a medium saucepan. Bring to a boil, then lower the heat to a simmer and stir in the vanilla. Cook until just about all of the milk is absorbed (30-45 minutes, depending on how absorbent your rice is). Stir in cinnamon and/or nutmeg, if using.

Divide rice pudding into individual serving dishes serve warm or chilled.

Makes 4-6 servings.

2	Cups Leftover cooked White Rice	1	Teaspoon. Vanilla Extract
2	Cups Milk (any kind)	1/2	Teaspoon Cinnamon (optional)
1/2	Cup White Sugar		Pinch of Nutmeg (optional)
1	Egg Beaten		
	Small Pinch of Salt		