

# Mexican-Style Rice Pudding

Arozzo con Leche

(6 to 8 servings)

## Ingredients:

- 1 cup long or extra long white Rice
- 2 cups Water
- 4 cups Milk
- ½ cup sweetened Condensed Milk
- 1 tsp Vanilla Extract
- Full rind of an Orange
- 1 Cinnamon stick, about 2" long
- ¼ tsp Kosher or Sea salt
- 3+ tbsp Sugar, to taste
- ¼ cup Raisins, optional
- Fresh Fruit such as Berries, optional
- Whipped Cream, optional
- Ground Cinnamon to taste to sprinkle, optional
- Chocolate Syrup, optional

## Instructions:

Place the rice in a heavy saucepan, cover with the water and place over medium heat.

Once it comes to a boil, simmer for 5 minutes.

Incorporate the milk, the sweetened condensed milk, vanilla extract, rind of an orange, cinnamon stick, salt and sugar.

As soon as it starts simmering, reduce the heat to low.

Once the rice is cooked through and soft, anywhere from 35 to 40 minutes, turn off the heat.

If you wish to add raisins, do so at this point.

There should still be a considerable amount of liquid in the pot.

Once the rice cools down, it will puff up and the liquid will be further absorbed.

You can serve the arroz con leche with fresh fruits such as berries, whipped cream, sprinkled ground cinnamon, or for a more over the top concoction, with chocolate syrup!