

Rum Raisin Rice Pudding

Adapted a little from Ina Garten



Servings: 8

NOTE: If you prefer a more firm pudding texture, use less half and half. As is, this makes a pourable pudding.

1. In a small bowl, combine the raisins and rum. Set aside for 20-30 minutes.
2. Combine the rice and salt with water in a medium heavy-bottomed stainless steel saucepan large enough to hold all of the pudding. Bring it to a boil, stir once, and simmer, covered, on the lowest heat for 8 to 9 minutes, until most of the water is absorbed. Watch it carefully during the last 5 minutes or it will burn and stick. The rice is not fully cooked at this point. (If your stove is very hot, pull the pan halfway off the burner during the cooking.)
3. Stir in sugar and most of the half-and-half and bring to a boil. Simmer over very low heat, uncovered for 25 minutes, until the rice is very soft. Stir often, particularly toward the end.
4. Whisk egg in a small bowl and spoon some of the hot pudding into it, then pour into the large pot of bubbling pudding and continue to cook for 1 minute. Off the heat, add the remaining half-and-half, the vanilla, and the raisins with any remaining rum. Stir well.
5. Pour into a bowl, and place a piece of plastic wrap directly on top of the pudding to prevent a skin from forming. Serve warm or chilled. If you use a lesser quantity of half and half, wait until it cools and add more half and half, stirring thoroughly. This makes a more thick-soup style pudding. If you pour the pudding into ramekins it will probably serve 12.

- 1/2 cup raisins, golden, or currants
- 1 1/2 tablespoons dark rum, use spiced rum if available
- 1 1/8 cups water
- 1/2 cup basmati rice
- 3/8 teaspoon kosher salt
- 3 1/4 cups half and half, divided, and more if needed
- 3/8 cup sugar
- 1 large egg, beaten
- 1 1/8 teaspoons vanilla extract

Per Serving (excluding unknown items): 220 Calories; 12g Fat (48.7% calories from fat); 4g Protein; 24g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 181mg Sodium; 19g Total Sugars; trace Vitamin D; 115mg Calcium; trace Iron; 208mg Potassium; 117mg Phosphorus. Exchanges: .



Carolyn T's Blog: tastingspoons.com