

Stovetop Rice Pudding

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PUDDING:

- 1 1/2 tablespoons unsalted butter
- 1/2 cup Arborio rice
- 3 1/2 cups whole milk
- 1/2 cup heavy whipping cream
- 1/3 cup packed light brown sugar
- 1/2 vanilla bean pod, halved lengthwise
- 1/4 teaspoon kosher salt

2 large egg yolks

BUTTERED RUM RAISIN SAUCE:, for serving
(recipe below)

- 1/2 cup golden raisins
- 1/3 cup dark rum (2 2/3 oz.)
- 1/3 cup packed light brown sugar
- 1/2 tablespoon water
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground cinnamon
- 2 tablespoons unsalted butter, cut into 2 pieces
- 3 tablespoons sliced almonds, toasted

*Per Serving (excluding unknown items): 363
Calories; 18g Fat (47.7% calories from fat);
6g Protein; 39g Carbohydrate; 1g Dietary
Fiber; 99mg Cholesterol; 317mg Sodium;
34g Total Sugars; 1mcg Vitamin D; 189mg
Calcium; 1mg Iron; 310mg Potassium;
160mg Phosphorus. Exchanges: .*

Carolyn T's Blog: tastingspoons.com

Servings: 7

1. Melt butter in a large (12-inch) cast-iron skillet over medium. Add rice, and cook, stirring constantly, until toasted and fragrant, 1 to 2 minutes. Add whole milk, heavy cream, brown sugar, vanilla bean, and kosher salt; bring to a simmer over medium, stirring often. Reduce heat to medium-low to maintain a steady simmer. Simmer, stirring often, until rice is tender and mixture has thickened, 30 to 35 minutes. Remove from heat; discard vanilla bean.

2. Beat egg yolks with a whisk in a medium bowl. Ladle in about 1/2 cup of the hot pudding mixture, whisking constantly to temper the eggs. Pour warmed egg mixture back into skillet. Stir mixture constantly until well combined, about 1 minute. Let cool slightly, about 10 minutes. (Pudding will continue to thicken as it cools.)

3. To serve warm, divide pudding evenly among individual servings. Spoon Buttered Rum Raisin Sauce evenly over the bowls; sprinkle with almonds. To serve chilled, transfer pudding to an airtight container and place plastic wrap directly on the surface. Chill until cold, about 3 hours. Top with warm Buttered Rum Raisin Sauce and almonds.

4. **SAUCE:** Stir together golden raisins and rum in a small saucepan with a tight-fitting lid. Bring mixture to a simmer over medium; cover, and remove from heat. Let stand until raisins are plumped, about 30 minutes. Uncover saucepan, and stir in sugar, 1 tablespoon water, salt, and cinnamon. Bring mixture to a simmer over low, stirring often to dissolve sugar. Let simmer, undisturbed, for 1 minute. Remove from heat; stir in butter, 1 tablespoon at a time, until sauce is thick and glossy. Transfer sauce to an airtight container, and chill until ready to use, up to 4 days. To reheat, place sauce in a microwavable bowl and microwave on HIGH until hot, about a minute or two.