

Leftover Rice Pudding

Ingredients

2 cups pre-cooked white rice
2 large eggs
½ cup sugar
½ cup raisins
2 ½ cups milk
1 tsp vanilla
¼ tsp salt
Ground cinnamon
Ground nutmeg

Preparation

1. Preheat oven to 325°.
2. In a microwave-safe bowl, add pre-cooked rice and about 2 tablespoons of water. Cover and heat in microwave about one minute, or until the rice is softened slightly and no longer clumps.
3. In ungreased 1 1/2 quart casserole, beat eggs. Stir in sugar, raisins, vanilla, salt and warmed rice. Sprinkle with cinnamon and nutmeg.
4. Bake, uncovered, about 45 minutes, stirring every 15 minutes to prevent curdling. Pudding will still be wet.
5. Remove from oven, stir, and let stand about 15 minutes. Serve warm or chilled.

Yields 8 servings

Notes

- Uncooked rice may also be used. Prepare about 1/2 cup of uncooked rice according to normal preparation methods. Instant rice tends to make for a creamier consistency, so I prefer it.