

VANILLA BEAN RICE PUDDING

Ingredients

- 2/3 cup medium-grain white rice, such as Calrose, or a risotto rice, such as Arborio, rinsed briefly and drained
- 1 (12-ounce) can evaporated milk
- 2 1/2 cups whole milk
- 3/4 cup sugar
- Pinch of salt
- 1 vanilla bean
- 2 large eggs, lightly beaten
- 1/2 cup heavy cream
- 1 tsp grated lemon zest
- 1/2 tsp freshly grated nutmeg
- 1/2 cup golden or dark raisins, optional
- Fresh or canned fruit or whipped cream, optional, for serving

Directions

1. Coat the slow cooker with butter-flavor nonstick cooking spray. Combine the rice and evaporated milk in the cooker.
2. In a large heavy saucepan over medium-high heat, combine the whole milk, sugar, and salt. Heat until bubbles appear around the edges to dissolve the sugar. Remove from heat.
3. Split the vanilla bean down the center and scrape out the seeds with the tip of a small knife; add the bean and the seeds to the cooker. Pour the hot milk into the cooker and stir with a whisk. Cover and cook on LOW until the milk is absorbed and the custard is set, about 2 1/2 hours. While cooking, the milk will be gently bubbling. Remove the vanilla bean, rinse, and dry to save for another use.

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Directions, cont.

4. In a medium-size bowl, whisk together the eggs, cream, lemon zest, and nutmeg. Add about 1/4 cup of the hot pudding to the egg mixture and beat well to prevent curdling; slowly pour the mixture into the pudding in the cooker, stirring constantly until well combined. Stir in the raisins, if using. Cover and cook on LOW for 30 minutes more.
5. Turn the cooker off and let the pudding cool, partially covered, for up to 30 minutes. Serve warm or spoon into small dishes, covered with plastic wrap, and refrigerate to eat cold. If you like, serve with canned or fresh fruit or a dollop of whipped cream.

Serves: 8