



Arroz Con Leche (Rice Pudding, Colombia)

Shared by Liliana Arenas – SSH Sugar Land

Ingredients:

- 1 cup of rice (whole grain)
- 1 can of condensed milk
- 1 can of evaporated milk
- ½ cup of 2% milk
- A dash of cinnamon
- A pinch of salt
- 2 cups of water

Preparation:

1. Prepare the rice (wash and strain).
2. Boil the 2 cups of water and add a pinch of salt and a dash of cinnamon. If using a medium pot, cook at medium heat for at least 15-20 minutes.
3. When the rice is fully cooked and dry, add one can of evaporated milk and one can of condensed milk and ½ cup of milk. Mix well and reduce to low heat for 15 minutes. Keep mixing so that the rice does not stick to the pot.
4. The rice pudding can be served warm with grapes, raisins or with shredded coconut flakes. Rice pudding can also be refrigerated and served cold as a delicious cold treat!