

# Arroz con Leche

(ah-ROSE cone LAY-chay)

*Adult help needed.*

The Spanish name of this Colombian-style rice pudding translates to “rice with milk.”

## Ingredients

- 7 c. water, divided
- 1-3 cinnamon sticks
- 1 c. long-grain white rice
- 2 c. whole milk
- 1 [12-ounce] can sweetened condensed milk
- pinch of salt
- 1 tsp. vanilla extract
- ¾ c. raisins

## Directions

- 1 Soak the rice in 3 c. water for 30 minutes. Strain out the water and set aside the rice.
- 2 Put remaining 4 c. water and 1 cinnamon stick in a saucepan over medium-high heat. When it starts boiling, remove the cinnamon stick and add the rice to the pan. Return it to a boil and cook, uncovered, about 15 minutes or until rice is tender.
- 3 Strain out the liquid and put the rice back in the saucepan. Add the whole milk, condensed milk, salt and vanilla, and cook over medium-high heat until it returns to a boil. Reduce heat to low and cook, stirring frequently, about 20 minutes or until the mixture is thick.
- 4 Remove the rice pudding from the heat, stir in the raisins, and scoop it into serving dishes. Garnish with additional cinnamon sticks if wanted.

