

## **Arroz Con Leche (Cuban Rice Pudding)**



Preparation Time:

20 mins

Cooking Time:

50 mins

Total Time:

1 hr 10 mins

Servings:

8-10

Ingredients

1 cup short-grain (Valencia) rice, thoroughly rinsed

4 cups water

1/8 teaspoon salt

1 piece of lemon or orange rind

2 cinnamon sticks

3 cloves

2 cups whole milk

1 - 12 ounce can of evaporated milk

1 - 14 ounce can of sweetened condensed milk

1 teaspoon vanilla extract

cinnamon powder

Directions

Place the rice, water, and salt into a large (5 quart) pot.

Bring to a boil over medium heat.

Add the lemon/orange rind, cinnamon sticks, and cloves, and reduce the heat to medium-low (just enough heat so the water is gently simmering).

Cook the rice uncovered for approximately 30 to 45 minutes, or until the rice is tender and most of the water has been absorbed.

Remove the lemon rind, cinnamon sticks, and cloves.

Meanwhile, in a large bowl, lightly whisk the whole milk, evaporated milk, condensed milk, and vanilla.

Once the rice is tender, stir the milk mixture in the rice, reduce heat to low, and continue to cook over low heat, stirring occasionally, for 20 to 30 minutes, or until the rice pudding thickens to desired consistency.

Remove from the heat, and let cool at room temperature.

Using a ladle, fill 8 to 10 custard cups with the pudding.

Refrigerate until completely chilled, for at least 3 hours or overnight.

Dust with cinnamon powder (to taste) just before serving.