



Food Ideas



Rice Pudding: A Comforting Thought

(NAPSA)—What is comfort food? It's food that fills your stomach and soothes your soul. When it's a great dish that can be made quickly, it offers a kind of instant gratification that's hard to beat.

This is a time of year when comfort foods increasingly find their way onto people's tables. Whether it's the changing of the season, the windy afternoons, the chilly nights or the longer hours spent indoors, many people find warmth with foods from their childhoods, perhaps with an adult twist.

One all-time favorite that's been reinvented through the years to satisfy the soul and nourish the imagination is rice pudding. Rich, warm, wholesome and easy to make, this classic dish can be a terrific part of a harvest-time feast or something simple to savor when the wind blows.

This award-winning recipe from the USA Rice Federation combines traditional rice pudding with the orange flavor of Grand Marnier for a sweet, savory confection that can be enjoyed anytime. It's available at www.usarice.com/consumer, along with many other comforting rice favorites.

CREPES STUFFED WITH GRAND MARNIER RICE PUDDING

- 2½ cups milk**
- ¼ cup sugar**
- 2 tablespoons vanilla**
- ½ cup butter**
- ½ cup plus 6 tablespoons
Grand Marnier, divided**



This autumn, warm your body and soul with a new twist on traditional rice pudding.

- 1 cup uncooked medium
grain rice**
- 6 (9-inch) prepared crepes**

Combine milk and sugar in 2-quart saucepan. Bring to boil over medium heat. Add vanilla, 2 tablespoons butter, ½ cup Grand Marnier and rice; stir over medium heat 5 minutes. Cover, reduce heat to low and simmer 20 minutes.

In large nonstick skillet, heat 1 tablespoon Grand Marnier with 1 tablespoon butter. Add crepe to skillet; heat through. Turn to heat other side. To make a crêpe suzette fold, spoon filling on center of crepe, fold crepe in half, then fold again, forming a triangle four layers thick. Repeat procedure with remaining Grand Marnier, butter, crepes and filling. Serve warm.

YIELD: 6 servings