

Holiday Entertaining

Two Recipes That Will Rev Up Your Rice Pudding

(NAPSA)—There's more than a grain of truth that rice pudding is the perfect end to a holiday meal. These two rice pudding recipes will show holiday cooks that rice pudding can be a crown-jewel dessert.

Swedish Rice Pudding

It is the Swedish tradition at Christmas to put one almond in the rice pudding when it is almost cooked. The legend holds that the person who gets the almond is the one who will be married in the coming year.

- 1 cup uncooked medium or long grain white rice
- 2 cups water
- 1 3-inch stick cinnamon
- 3 eggs, beaten
- 4 cups milk
- ½ cup sugar
- 1 teaspoon vanilla
- 2 tablespoons butter
- 1 almond, whole

Cook rice in water with cinnamon stick for 15 minutes or until done. Remove cinnamon stick and let cool slightly.

Preheat oven to 325° F.

Mix rice with beaten eggs, milk, sugar and vanilla. Pour into baking dish, drizzle melted butter over top.

Bake 1 hour. Ten minutes before baking is done, insert almond. Serve warm.

Recipe provided by Emilie Eliason Hovmöller, www.empression.se.

This second rice pudding recipe was a finalist in the USA Rice Federation "Rev Up Your Rice" contest.



Holiday hints of cinnamon are the perfect touch for these Cappuccino Rice Pudding Cups.

Cappuccino Rice Pudding Cups

Makes 8 servings

- 3 cups cooked medium or long grain white rice
- 2 cups whole or 2% milk
- 1 14-ounce can sweetened condensed milk
- 1 tablespoon instant coffee granules
- Sweetened whipped cream
- Ground cinnamon
- Chocolate shavings (optional)

Combine rice, milk and sweetened condensed milk in large saucepan over medium-high heat, bringing just to a boil. Reduce heat to medium; cook 20 minutes, stirring frequently or until thickened. Remove from heat, stir in instant coffee granules until dissolved. Cool slightly. Spoon equal amounts of warm pudding into 8 small coffee cups. Top with whipped cream and sprinkle with cinnamon. Garnish with chocolate shavings, if desired.

For more delicious rice recipes that will rev up your meals, visit www.usarice.com/consumer.