

Jenny's Rice Pudding

Arborio rice makes the best pudding but keep an eye on the pan as this dish can easily spill over on the stove. The burner should be just high enough to bubble. For the lemon peel just slice off a thin piece with a sharp knife. This pudding will thicken as it cools but it's good served either warm or cold. Mine never makes it to the fridge.

2 1/2 cups 1% milk
1/2 cup Arborio rice
1/4 cup sugar
1 cinnamon stick
a 1 x 1-inch piece of lemon peel

1/2 teaspoon vanilla

1. Place milk, rice, sugar, cinnamon stick and lemon peel in a medium saucepan.
2. Bring to a boil, stirring until sugar dissolves. Reduce heat to low. Cook, uncovered, at a gentle boil for 25 minutes, stirring occasionally, until rice is thick and creamy.
3. Remove cinnamon stick & lemon peel. Stir in vanilla.
4. Get your fuzzy slippers and a big spoon.

*makes 2 servings... okay, sometimes one.