Easy Rice Pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups (12 oz) of evaporated milk
- 1/2 cup water
- 1/3 cup (66 grams) of uncooked long or short grain white rice
- 1/8 teaspoon salt
- 1 egg
- 1/4 cup (50 grams) dark brown sugar
- 1 teaspoon of pure vanilla extract
- 1/4 teaspoon of ground cinnamon
- a handful of goji berries

Instructions

1 In a medium heavy bottomed saucepan, combine milk, water, rice, berries and salt and bring to a boil over high heat. Reduce heat to low and simmer until the rice is tender, about 20 minutes. Stir frequently to prevent the rice from sticking to the bottom of the pan.

2 In a small mixing bowl, whisk together egg and brown sugar until well mixed. Add a half cup of the rice mixture - a tablespoon at a time - beating to incorporate.

3 Add egg mixture back into the saucepan of rice and milk and stir, on low heat, for 10 minutes or so, until thickened. Be careful not to have the mixture come to a boil at this point. Stir in the vanilla. Remove from heat and stir in the cinnamon.

Serve warm or cold.

Serves 2-3.