

# Horchata

**TOTAL TIME:** 4 hours (including soaking time)

1 C long-grain white rice  
1 cinnamon stick  
4 C water  
1 C milk

1/2 C sugar  
1 † vanilla extract  
1 † Raja Oolong Chai, finely ground

**SOAK RICE AND CINNAMON:** Combine rice, cinnamon stick, and water in a bowl. Let soak for at least 4 hours or overnight.

**BLEND AND STRAIN:** Remove the cinnamon stick. Blend the rice and water mixture until smooth. Strain through a fine mesh sieve into a pitcher.

**ADD MILK AND SUGAR:** Stir in milk, sugar, vanilla extract, and Raja Oolong Chai. Serve over ice.

**ORIGIN:** Horchata originated in Spain and was brought to the Americas, where it evolved into various regional versions.