

# Mexican Horchata

Horchata can best be described as rice pudding in a drink. The flavor is light, creamy, and sweet, with hints of cinnamon and vanilla. The exact flavor and sweetness will vary based on how much sugar is added to the recipe, but all Mexican horchata is made with rice, cinnamon and vanilla.

## INGREDIENTS

- 2 cups long grain rice
- 1 stick Mexican Cinnamon
- 4 cups hot water
- 8 cups extra water to finish the drink
- $\frac{3}{4}$  cup sugar
- 2 teaspoon vanilla extract
- 1 cup milk 2% or whole
- Ice cubes to serve

## INSTRUCTIONS

- **Place the rice and cinnamon stick** in a large glass bowl and add the 4 cups of hot water. Cover the bowl with a dish or plastic wrap, then let it soak overnight, or at least 8 hours.  
**\*Please see NOTES**
- The next day, pour the **rice, cinnamon, and water** into your blender and process until it becomes a smooth, watery paste.
- Using a strainer or sieve, **strain the mixture** into a wide mouth pitcher, stirring to help the liquid pass through.



## Notes:

- If you have a **Vitamix** or other high-performance blender, you won't need to rest the rice to soften it, as the blender will be powerful enough to grind the hard rice grains. Additionally, you probably won't need to use a sieve or strainer to strain the rice water, as the rice mixture will be very finely processed.
- **Always taste** the drink before adding the sugar. You might need more or less sugar than the amount indicated in the ingredients.
- If you feel that the consistency of the Horchata is too thick or dense for your taste, simply add more water.