

## RECIPES

### Arroz con Leche -Rice with Milk

This is a terrific and easy to prepare version of this traditional dessert!

#### Ingredients

1 cup long grain rice  
3 cups milk  
1 cup evaporated milk  
½ cup sugar  
1/16 th teaspoon (small pinch) cinnamon  
½ cup raisins  
½ tablespoon brandy  
1 teaspoon vanilla extract  
Pinch salt

#### Directions

- 1. Preheat your oven to 350 degrees.**
- 2. Soak the rice.** Soak the rice in hot water for 10 minutes then thoroughly drain the rice and place it in a 2 quart baking dish.
- 3. Cook the rice.** Stir 2 cups of the milk into the rice. Cover the dish and bring the liquid to a boil. As soon as the milk begins to boil place the covered dish in the preheated oven for 15 minutes.
- 4. Prepare the flavoring mixture.** While the rice is cooking, place the remaining 1 cup milk in a pan with the evaporated milk, the sugar, and cinnamon. Bring the liquid to a boil and simmer it for 5 minutes. Add the raisins, brandy, and vanilla and simmer for an additional 10 minutes.
- 5. Complete the dish.** When the rice is finished baking, remove it from the oven and stir in the milk/raisin mixture and cook over low heat, stirring often, for 5 minutes.