

# ***THE HADLEY FAMILY'S TRADITIONAL DOMINICAN RICE PUDDING***

## **INGREDIENTS:**

2 CUPS WHITE RICE  
2 CUPS WATER  
2 CUPS EVAPORATED MILK  
3 CINNAMON STICKS  
1½ CUPS BROWN SUGAR  
1½ TEASPOONS VANILLA  
½ CUP RAISINS  
GROUND CINNAMON  
SALT

## **RECIPE:**

COMBINE THE RICE, WATER AND A PINCH OF SALT.  
BOIL FOR 20 MINUTES.

ADD EVAPORATED MILK AND CINNAMON STICKS,  
THEN LET BOIL UNTIL THE RICE SOFTENS.

NEXT ADD SUGAR, RAISINS AND VANILLA. LET THE MIXTURE BOIL FOR  
ABOUT 15 TO 20 MINUTES, UNTIL IT THICKENS.

SERVE UP THE RICE PUDDING IN YOUR FAVORITE BOWLS  
AND DON'T FORGET TO SPRINKLE SOME GROUND CINNAMON FOR THAT  
ADDED TOUCH.

NOW IT'S READY TO ENJOY HOT OR COLD!! DELICIOUSO!