

Donnas' Rice Pudding

Ingredients:

8 handfuls of long-grained Rice.
1½ liters Milk
8 desert-spoons of Sugar
Sultanas to taste

Method:

Rinse Rice
Heat the Rice, Milk and Sugar in a heavy based saucepan.
Stir – DON NOT BOIL!
Reduce heat to a slow simmer
Stir regularly to avoid sticking to base of saucepan
Keep on a low heat for about 1½ Hours.
When cooked mix in the sultanas if you wish.

Serve either Hot or Cold with tinned or fresh fruit, and cream.

(Tastes just like an old fashioned oven baked rice pudding – Yummo!)