

Arroz con Leche

Ingredients

- 1 cup long-grain white rice
- 7 cups water, divided
- 1 cinnamon stick for cooking, more for garnish if desired
- 2 cups whole milk
- 1 (12-oz) can sweetened condensed milk
- pinch of salt
- 1 tsp. vanilla extract
- $\frac{3}{4}$ cup raisins

Directions

1. Soak rice in 3 cups water for 30 minutes. Strain out water and set rice aside.
2. Put remaining 4 cups water and 1 cinnamon stick in a saucepan over medium-high heat. When water starts boiling, remove cinnamon stick and add rice to pan. Bring water and rice to boil and cook, uncovered, about 15 minutes or until rice is tender.
3. Strain out liquid and put rice back in saucepan. Add whole milk, condensed milk, salt and vanilla, and cook over medium-high heat until boiling. Reduce heat to low and cook, stirring frequently, about 20 minutes or until mixture is thick.
4. Remove pudding from heat, stir in raisins, and scoop into serving dishes. Garnish with additional cinnamon sticks if desired.