



Recipe Submitted by: SV Raindancer

RICE PUDDING WITH ALMONDS

Cook 2 cups short grain rice
You'll also need 4 cups. milk

1/4 tsp salt
5 T. softened butter
3/4 c sugar
4 eggs, separated into yolks and whites
1/4 c heavy cream
1/3 c blanched almonds, lightly toasted and finely chopped
2 T. brandy
2 T. vanilla

Simmer the milk, then add the rice, 4 T. butter and 4 T sugar. Cook at a simmer for 30 min. Let cool for 15 min. Beat egg yolks and cream together, stir into the rice mixture along with the almonds and sugar. Beat the egg whites until they form soft peaks. Slowly beat in 4 T. sugar and continue to beat until stiff. Beat in the brandy and vanilla and fold into the rice mixture. Butter a 2 1/2 quart baking dish and place it into a pan. Pour simmering water into the pan until it reaches 2/3 up the side of the baking dish. Bake in preheated 325' oven for 45 min.