

A recipe from

DAD'S COOKBOOK



Rating:



Rice Pudding with Rum Raisins and Caramel Almonds

Adapted from recipes by Emeril Lagasse and Betty Crocker

Rich, creamy rice pudding is always a favorite dessert. This one goes even further, with rum-soaked raisins and caramelized Almonds. Save room for seconds!

*¾ cup white or golden raisins
½ cup dark rum
1 Tbsp butter
½ cup sliced almonds
4 tsp granulated sugar
2 large eggs*

*2 cup fresh whole milk
¼ cup light brown sugar
¼ cup granulated sugar
½ tsp vanilla
¼ tsp salt
1½ cup freshly cooked white rice*

Heat the rum to nearly boiling, then pour over raisins in a glass storage dish. Let raisins soak for 30 minutes to 2 hours. In a small skillet, melt butter over medium-high heat. Add sliced almonds and sugar. Cook with continuous stirring until sugar begins to brown and caramelize. Do not overcook, as the sugar can darken and burn rather suddenly. Spread the nuts on foil and allow to cool completely, then break apart.

Preheat oven to 325° F. Lightly coat a ceramic ramekin or Corning baking dish (2-3 qt capacity) with butter or cooking spray. In a large mixing bowl, whisk together the eggs, milk, sugars, vanilla and salt. Add almonds. Drain raisins and add them to the mixture. Add the rice and stir until evenly mixed. Pour into prepared baking dish and place on middle rack in oven. Cook 65-70 minutes. Test with toothpick or knife, which should come out clean.

Yield: 6-8 servings

Preparation time: 40 minutes

Cooking time: 1 hour 30 minutes

