

## **OLD TIME RICE PUDDING**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

### **INGREDIENTS:**

1/2 C uncooked BROWN RICE (this recipe's secret)  
1 C BROWN SUGAR (another of this recipe's secrets)  
1/2 tsp salt  
1/2 tsp nutmeg  
1/4 tsp cinnamon  
2 qts Half & Half  
1/4 C raisins  
Whipped cream (optional)

### **DIRECTIONS:**

Mix BROWN RICE, BROWN SUGAR, salt & nutmeg in shallow 2 1/2 qt baking dish. Add Half & Half + raisins. Bake 2 1/2 hours @ 325° F, stirring twice during first hour. Stir the brown crust into pudding several times during remainder of baking time. Then allow crust to form again. Serve warm or cold with whipped cream, if desired.