

Pumpkin Rice Pudding

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Thanksgiving in Korea (Chusok) celebrates the new rice harvest, and dessert is always made from the new crop. Here's a tribute to an old tradition.

INGREDIENTS:

2 C short-grain or Arborio rice
6 C milk
1 C sugar
1/2 vanilla bean, split lengthwise
1 tsp grated orange zest
1/4 C orange juice
1/4 tsp kosher salt
1 C canned pumpkin
1/4 C dark brown sugar (optional)

DIRECTIONS:

In large saucepan, combine rice, milk, sugar, vanilla bean, orange zest, orange juice + salt. Heat to boiling over medium-high heat, stirring occasionally. Reduce heat to medium-low and cook, stirring occasionally, till rice is tender and most (but not all) of the liquid is absorbed (20-25 minutes). Remove from heat. Discard vanilla bean. Stir in pumpkin. (The recipe can be made ahead to this point) Cover/refrigerate up to 2 days ahead. To re-warm, stir in additional 1 1/2 C milk - stir gently over medium-low heat. Serve warm, sprinkled with brown sugar if desired.

Yield: 8 servings