



Donated by Allen & Myra Charleston

Grandma's Rice Pudding

(aka Miss Ollie or "little grandma")

Now this is an 'oven pudding' and may seem a little troublesome to folks used to cooking quicker on top of the stove, but keep in mind that good food does take time.

4 cups milk
2/3 cup sugar
1/4 to 1/2 cup uncooked brown rice
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup emu egg or 2 chicken eggs, beaten
1 cup raisins

Preheat oven to 300 degrees. Mix together milk, sugar, rice, salt and vanilla. Pour into a casserole. Bake uncovered for 3 hours. During the first hour, stir the casserole 3 or 4 times to keep the rice from settling to the bottom of the pan. During the second hour, stir in the raisins. 30 minutes before you take it out, stir in the egg.

*notes: if you want a really firm pudding, use 1/2 cup rice. If you want it just soft and creamy, use 1/4 cup. You can use white rice, but the brown gives a better flavor. The egg is not necessary but it does make a richer pudding if used.

Another variation of this is what Grandma called Country or Poor Man's Pudding. Instead of sugar and vanilla, use 1/3 cup of molasses and 1/2 teaspoon cinnamon. Add a tablespoon of butter instead of the egg.

Serves 4 to 6 people.