

brown rice pudding

source: adapted from [USA Rice Federation's New Fashioned Brown Rice Pudding](#)
printed from [kitchen frolic](#)

ingredients:

3/4 cup US long-grain brown rice
1 3/4 cups water
3 cups whole milk
3/4 cup firmly packed brown sugar (if you prefer a rice pudding that's less sweet, use 1/2 cup instead)
1 teaspoon pure bourbon vanilla extract
1/4 teaspoon ground cinnamon
whipped cream (optional)
ground cinnamon (optional)

directions:

1. In a large saucepan, combine the brown rice and water. Over medium-high heat, bring the rice to a simmer. Reduce heat and cover. Continue to simmer until all the water has been absorbed, about 30 minutes.
2. Add milk and brown sugar to the rice. Cook uncovered over medium-high heat, stirring frequently, until rice has a porridge consistency.
3. Remove rice from the heat and stir in vanilla extract and cinnamon.
4. Serve the rice pudding with a topping of whipped cream and a sprinkle of cinnamon (optional)

yields: 6 servings