

RICE PUDDING “GONZO”

Serves 6 to 8

Active time: 1¼ hr Start to finish: 3¼ hr

- 2 quarts whole milk
- 1 cup long-grain white rice
(do not rinse)
- 1 cup sugar
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 2 large eggs
- 1 cup heavy cream
- ½ teaspoon cinnamon

► Bring milk, rice, sugar, butter, vanilla, and salt to a boil in a 4-quart heavy saucepan over moderately high heat, then reduce heat and simmer, uncovered, stirring frequently, until rice is very tender, about 1 hour.

► Just before rice mixture finishes cooking, whisk eggs lightly in a bowl. Remove pan from heat and slowly add 1 cup of rice mixture to eggs, whisking constantly. Stir egg mixture into remaining rice mixture in pan, then stir in cream. ► Pour pudding into a 13- by 9-inch glass or ceramic baking dish (3-quart capacity) and sprinkle with cinnamon. Chill pudding, covered, at least 3 hours.

Cooks' note:

- Pudding can be chilled, covered, up to 3 days.

OUR GOURMET collection is nearly as old as our marriage—20 years last July. We recently toasted marriage and friendship with the following recipe, created for the occasion by my husband, Dave. Being married to a good cook helps make 20 years go very quickly.

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