

What's in the Pantry?

Looking to see what you can make with the odd ingredients in your pantry? I had some carnation milk left over from Christmas and searched for something to make. What's in your pantry? Share your ideas!

Rice Pudding:

- 1 1/4 cup water
- 3/4 cup short grain rice (Arborio or Italian style)
- 1/2 cup sugar
- 2 cans Carnation Evaporated milk
- 2 cups of water
- 1/4 raisins (optional)
- 1 tsp. vanilla
- 1 tsp. cinnamon

1. Bring water to boil in large saucepan. Add rice, stir to combine, bring to back to boil. Reduce heat, simmer for 15 minutes or water is absorbed.

2. Add sugar, evaporated milk, water and raisins. Stir until it comes to a boil.

3. Cover, reduce heat to low simmer and cook 1 to 1.5 hours or until mixture is very creamy. Stir occasionally.

4. Remove from heat and stir in vanilla. Transfer to serving bowl and sprinkle in vanilla.

Delicious hot or cold.



