



Noreen's Kitchen

Pumpkin Pie Rice Pudding

Ingredients

4 cups leftover long grain rice	2 eggs
4 cups whole milk	4 tablespoons butter, cubed
1 cup heavy cream	1 tablespoon vanilla
1-15 ounce can pumpkin puree*	1 tablespoon pumpkin pie spice
1 cup granulated sugar	½ teaspoon salt

Step by Step Instructions

Place rice in a large stock pot.

Add milk, cream sugar and pumpkin. Whisk well to combine.

Place rice mixture over medium low heat and bring to a simmer.

Reduce heat to low and allow to simmer for 30 minutes or until the mixture is thickened. Stir occasionally.

Remove from heat.

Whisk eggs together add cubed butter.

Add one ladle of the hot rice mixture to the eggs and quickly whisk to combine thereby tempering the eggs so they won't curdle.

Quickly add the egg mixture to the pot stirring rapidly to avoid scrambling the eggs in the hot mixture.

Stir until you can no longer see any cubes of butter.

Return the pot to low heat and allow the mixture to come to a slight bubble. This should only take a few minutes. Remove from the heat.

Add the spices, salt and vanilla extract. Stir well to combine.

Allow rice pudding to cool before serving.

Serve warm or cold with whipped cream and a grate of fresh nutmeg on top.

Store leftovers in an airtight container in the refrigerator for up to one week.

*If using fresh pumpkin use 1 ¾ cups.

Enjoy!