

Southern Style Rice Pudding



Serves 6

This recipe uses a Pressure Cooker

3T butter

1 1/2c long~grained white
rice

2c milk

2c water

3/4c dried cherries

1/8t salt

1t cinnamon

1/4t ginger, ground

1/4t nutmeg, freshly
grated

1/2c brown sugar

3T maple syrup

1t bourbon extract

1t lemon zest, freshly
grated

Melt butter in cooker. Stir in rice, being sure to coat all grains with butter.

Stir in milk, water, cherries, salt, spices, brown sugar and maple syrup. Lock lid in place and bring to high pressure and cook for 4 minutes.

Allow natural pressure release about 7 minutes. Quick release any remaining pressure.

Stir in extract and lemon zest. Serve warm.

Prepare Ahead Tip

Freeze cooked rice pudding. Thaw overnight in refrigerator day before consumption. Reheat in microwave on medium~low for until warmed through. Stir well.