

**Rice Pudding** (as requested by Joe & researched by his dedicated wife)

**Ingredients:**

2 and a half cups of water  
1 and a half cups of uncooked long grain rice  
1 cinnamon stick or one-fourth tsp. ground cinnamon  
dash salt  
1 can Borden's Eagle Brand Condensed milk

**Method:**

In a medium saucepan, combine water, rice, cinnamon and salt.  
Let stand for 30 minutes.  
Bring to a boil, stirring occasionally.  
Add stick of cinnamon and mix well.  
Return to a boil and stir.  
Reduce heat to medium.  
Cook uncovered, stirring frequently for 20 - 25 minutes or until liquid is absorbed (to the top of the rice).  
Cool.  
Remove cinnamon stick.

Variation: add "ringies" (ie. raisins)