

Arroz Dulce

Source: Tallahassee Democrat

Ingredients

- 1 cup Rice
- ½ cup Raisins
- 1½ sticks Cinnamon
- 1 Ginger Root, Grated
- 1 cup Canned Coconut Cream
- 1 cup Sugar
- ½ teaspoon Vanilla
- ¼ cup Unsalted Butter
- 2 cups Milk
- Ground Cinnamon

Method

Soak rice and raisins in water to cover for half an hour. Bring 2 cups water to boil in a large saucepan. Drain rice and raisins and add to boiling water along with cinnamon sticks and ¼ cup sugar. Cook over low heat until rice is tender.

Boil ginger root in ½ cup water for 5 minutes. Then strain liquid into a bowl and blend with remaining ¾ cup sugar, coconut cream, milk and vanilla. Add this mixture and the butter to the rice. Cover and cook over low heat until milk is absorbed, stirring every 5 to 10 minutes. Spoon into serving dish or individual custard cups; sprinkle with cinnamon. Chill.