

## Creamy Rice Pudding for 2

**1 1/2 CUP MILK**  
**1/4 CUP WHITE RICE**  
**PINCH OF SALT**  
**1/8 CUP RAISINS (I LIKE GOLDEN)**  
**2 TBSP. BUTTER**  
**1 TBSP SUGAR**  
**CINNAMON SUGAR**  
**NUTMEG (OPTIONAL)**

Put milk in a medium saucepan and bring to a low boil.

Add rice, salt, raisins and stir – cover and cook on low heat for 15 minutes. Open and stir well, cover and cook another 15 minutes.

Take off cover and stir. Cook until creamy, and rice is soft. It should take another 10 minutes or so, making the total cook time around 40 minutes. Cook time can vary depending on amount of heat used.

Remove from heat, add sugar and 1 Tbsp. butter. Stir well. Put in serving cups and top with a pat of butter and cinnamon sugar. Use nutmeg if desired. Serve warm or cold.