

Sweet Endings

To guarantee "Sweet Endings" you must have the best of "Beginnings".

The most delicious rice desserts begin with the most dependable rice brands – Mahatma® and Carolina® rice.

And finally, they are accomplished with recipes developed and tested by the Riviana Kitchens.

This assures you of the most delicious endings to your family meals – desserts made with Mahatma and Carolina rice.

Tips for Rice Pudding.

- Soak raisins in rum before adding to rice pudding.
- Fold your favorite chocolate candy bar pieces into warm rice pudding.
- A touch of dry sherry complements the flavor of creamy rice pudding.
- Molasses, honey, maple syrup or brown sugar may be substituted for traditional white sugar when making rice pudding.
- Sugared nuts make a wonderful topping to rice pudding, especially when using brown rice.
- For best results, rice pudding requires low cooking temperatures for creamy results.
- Rice pudding is done when it coats the back of the wooden spoon when cooking.

Did You Know?

- Rice pudding recipes have remained virtually unchanged since the Middle Ages.
- Rice pudding makes a wonderful "comfort food" breakfast on a cold winter day!
- There are many ethnic variations to rice pudding, including: French, Italian, Thai, Chinese, Indian and Japanese.
- Eggs add a rich custard flavor to rice pudding.
- An old Swedish tradition is to toss an almond in the pot as the rice pudding cooks. If the almond ends up in the bowl of an unmarried adult, it is said, he or she will marry within the year!
- Origin of "The Proof is in the Pudding" — Proof in this case means ultimate test. It literally means you can show me a wonderful recipe, and tell me about the fine ingredients, but ultimately, the test is in the taste itself.

Try these Additions to Your Favorite Rice Pudding.

- Add pumpkin pie filling and cinnamon.
- Stir in assorted tropical fruits.
- Add liquors and liqueurs (Remember to use only a small amount to avoid curdling).
- Substitute coconut milk for whole milk when preparing rice pudding.
- Cocoa powder introduces flavor, without adding fat and calories.
- Compotes, jams, and jellies are wonderful additions to rice pudding.
- Brown rice, Arborio, and Jasmine rice make wonderful flavor and texture variations to rice pudding.
- A wonderful array of flavors may be introduced to rice pudding by using flavored liquid coffee creamers instead of milk (French vanilla, mocha, hazelnut).

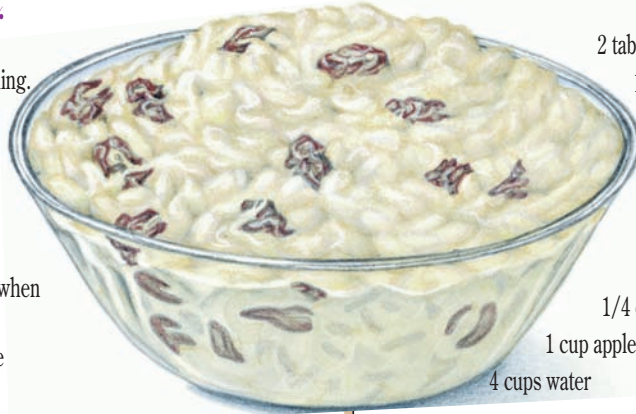


Quick and Easy

- Use instant vanilla pudding for your favorite rice pudding base.
- Fold in cooked rice to softened vanilla ice cream.
- Incorporate left-over rice into your favorite rice pudding recipe.

Tips for the Best Rice Pudding

- Medium grain rice will give a creamier rice pudding.
- Use whole milk when cooking instead of cream.
- Use 2-step Method of preparing rice pudding:
 - cook rice in milk and sugar
 - add eggs for texture and richness.



Apple Raisin Risotto

- 2 tablespoons firmly-packed brown sugar
- 1 tablespoon butter or margarine
- 1 medium unpeeled apple, cored and diced
- 1/4 cup raisins
- 1 cup **Carolina®** or **Mahatma®** rice
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1/4 cup Marsala or other dessert wine
- 1 cup apple juice
- 4 cups water

Heat sugar and 1 tablespoon butter in large non-stick skillet over medium heat. Add apple and raisins; sauté quickly. Add rice, salt and cinnamon; stir 2 to 3 minutes. Add wine; stir until absorbed. Increase heat to medium high; stir in apple juice. Cook, uncovered, stirring frequently, until juice is absorbed. Continue stirring and adding water 1 cup at a time, allowing each cup to be absorbed before adding another, until rice is tender and mixture has a creamy consistency. It will take approximately 25 to 30 minutes. Serve immediately. Makes 6 servings

Caramel Apple Rice Pudding Tart

- 1 cup **Carolina®** or **Mahatma®** rice
- 1 sheet prepared refrigerated pie crust (1/2 of 15-ounce package)
- 1/4 cup butter, divided
- 2 Fuji apples, cored and sliced into 1/4-inch thick slices
- 2 tablespoons brandy (optional)
- 1/4 teaspoon cinnamon
- 2-1/2 cups Half and Half
- 1/2 cup sugar
- 1/4 teaspoon salt
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1/4 cup prepared caramel sauce



Prepare rice according to package directions.

Prepare pie crust according to package directions. Place crust into ungreased 10-inch tart pan, pressing firmly into bottom and up sides of pan. Prick bottom with fork. Bake at 450 degrees 8 to 10 minutes or until golden brown.

Heat 2 tablespoons of the butter in large skillet over medium heat. Add apple, brandy, and cinnamon, cook 3 to 5 minutes, stirring until apples are tender. Remove from heat; cool.

Combine rice, half and half, sugar, remaining 2 tablespoons butter and salt in 2-quart saucepan. Cook over medium-low heat 12 to 15 minutes or until slightly thickened, stirring often. Gradually stir one-fourth hot pudding mixture into eggs; return egg mixture to saucepan, stirring constantly.

Continue to cook 1 to 2 minutes. Stir in vanilla. Pour pudding mixture into pre-baked crust. Place apple slices on top of pudding overlapping in concentric circles starting at outside edge of tart. Reduce oven temperature to 350 degrees; bake 15 minutes or until pudding is set. Cool 15 minutes, refrigerate, covered, 2 to 4 hours or overnight. Just before serving, drizzle caramel sauce over tart.

Makes 8 servings.

Creamy Rice Pudding

- 1 cup **Carolina**® or **Mahatma**® rice
- 3 cups milk
- 1/2 cup sugar
- 3 tablespoons butter or margarine
- 1 teaspoon vanilla extract

Prepare rice according to package directions.

Combine rice, milk, sugar and butter. Cook over medium heat until thickened, about 30 minutes, stirring often. Add vanilla. Pour into serving dish. Serve hot or cold. Makes 6 servings.

Gourmet Variations to Classic Creamy Rice Pudding

A Thai-Pudding Delight

A 14-ounce can of coconut milk may be substituted as part of the milk in Creamy Rice Pudding. Fold in 1 tablespoon zest of lime and garnish with lime zest and shredded toasted coconut.

Mocha Rice Pudding

Add 2 teaspoons instant coffee powder when adding vanilla extract. To cooled pudding, add whipped topping and sprinkle with a mixture of sugar and coffee powder. Top with chocolate whipped cream!

Swedish Rice Pudding

To cooked and cooled Creamy Rice Pudding, fold in 1 cup whipped cream. Add 1 teaspoon almond extract with vanilla extract. Top with toasted almond slivers.

Strawberry Parfait Rice Pudding

In 4 parfait glasses, alternate Creamy Rice Pudding with layers of fresh strawberries. Top with whipped cream and a dollop of strawberry jam.

Although Rice Pudding is prepared in many traditional ways, (stove-top and oven) Rice Pudding may also be prepared in the crock-pot. The result, a creamy warm pudding that takes no "tending".

Crock-Pot Rice Pudding

- 1 cup **Carolina**® or **Mahatma**® rice
- Vegetable cooking spray
- 2 cups scalded milk
- 2/3 cup white or brown sugar
- 3 eggs, beaten
- 1 teaspoon salt
- 2 tablespoons vanilla
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 cup raisins
- 3 tablespoons soft butter

Prepare rice according to package directions.

Spray crock-pot with vegetable cooking spray. Combine all ingredients. Pour into lightly greased crock-pot. Cook on high 1 to 2 hours. Stir during first 30 minutes.

Makes 6 servings. Recipe can be doubled.



Rice Custard

- 1 cup **Carolina**® or **Mahatma**® rice
- 4 eggs
- 2 cups milk
- 1 can (14-ounce) sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 tablespoon sugar
- 1 teaspoon ground cinnamon

Preheat oven to 350°.

Prepare rice according to package directions.

Beat eggs in large mixing bowl. Add rice, milk, condensed milk, and vanilla; mix well. Pour into 8 greased, individual custard cups. Combine sugar and cinnamon; sprinkle on top. Set cups in large baking pan; pour 1-inch hot water into pan. Bake 40 to 45 minutes, or until knife inserted near center comes out clean. Serve warm or chilled.

Makes 8 servings.

Rice Kugel

- 1 cup **Carolina**® or **Mahatma**® rice
- 1 cup milk
- 1 package (8 ounce) cream cheese, cut up
- 1 carton (12-ounce) cottage cheese
- 1/2 cup butter or margarine, divided
- 1/3 cup sugar
- 1 teaspoon grated lemon peel
- 1 teaspoon grated orange peel
- 4 eggs
- 1-1/2 cups crisp rice cereal
- 1/4 cup brown sugar

Prepare rice according to package directions.

Heat milk in 2-quart saucepan; add cream cheese, cottage cheese and 1/4 cup butter. Stir until smooth; cool slightly. Add sugar, orange and lemon peel; mix well. Beat eggs and stir into cream sauce. Stir in rice; pour into greased 8x8x2-inch baking dish. Combine rice cereal and brown sugar; sprinkle over rice mixture. Pour remaining 1/4 cup melted butter over top. Bake at 350 degrees 30 minutes, or until center is barely set. Makes 8 servings. *This a wonderful dessert served with stewed apples.*

Rice Pudding Ice Cream

- 1 cup cooked **Carolina**® or **Mahatma**® rice*
- 3/4 cup sugar
- 1/2 cup raisins
- 1/8 teaspoon salt
- 3 cups milk
- 2 eggs, beaten
- 2 cups heavy cream
- 1 tablespoon vanilla extract
- 1/2 teaspoon cinnamon

** Leftover rice works well in this recipe.*

Combine rice, sugar, raisins, salt, milk, and eggs in large saucepan. Cook over low heat until mixture just begins to bubble, stirring constantly; cool. Add cream, vanilla and cinnamon. Prepare for ice cream freezer according to manufacturer's directions. Pour mixture into freezer can; freeze as directed.

Makes 8 servings.

Bavarian Rice Cloud with Bittersweet Chocolate Sauce

- 1 cup **Carolina**® or **Mahatma**® rice
- 1 envelope unflavored gelatin
- 2 cups skim milk
- 3 tablespoons sugar
- 2 cups frozen light whipped topping, thawed
- 1 tablespoon Amaretto or other almond-flavored liqueur
- 1/2 teaspoon vanilla extract
- Vegetable cooking spray
- Bittersweet Chocolate Sauce (recipe follows)
- 2 tablespoons sliced almonds, toasted

Bittersweet Chocolate Sauce

- 3 tablespoons cocoa
- 3 tablespoons sugar
- 1/2 cup nonfat buttermilk
- 1 tablespoon Amaretto or other almond-flavored liqueur

Prepare rice according to package directions.

Sprinkle gelatin over milk in small saucepan; let stand 1 minute or until gelatin is softened. Cook over low heat, stirring constantly, until gelatin dissolves. Add sugar and stir until dissolved. Add rice; stir until well blended. Chill until the consistency of unbeaten egg whites. Fold in whipped topping, liqueur and vanilla. Spoon into a 4-cup mold coated with cooking spray. Cover and chill until firm. To serve, unmold onto serving platter. Spoon chocolate sauce over Rice Pudding. Sprinkle with toasted almonds.

Bittersweet Chocolate Sauce: Combine cocoa and sugar in small saucepan. Add buttermilk, mixing well. Place over medium heat, and cook until sugar dissolves. Stir in liqueur; remove from heat. Makes 10 servings.

Chocolate Rice Pudding

- 1 cup **Carolina**® or **Mahatma**® rice
- 3 cups milk
- 1/2 cup sugar
- 1/4 cup semi-sweet chocolate morsels
- 1 teaspoon vanilla extract

Prepare rice according to package directions.

Combine milk, rice, sugar and chocolate morsels in 2- to 3-quart saucepan. Place saucepan on burner and turn burner to medium heat. Cook, stirring often, until pudding is thick and creamy, about 20 minutes. Remove saucepan from heat. Stir in vanilla. Spoon into serving dishes; cool 10 minutes. Top with fresh whipped cream and sprinkle with chocolate morsels. Serve warm or cold. Makes 6 servings.



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