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Rice Pudding

WUSF Morning Edition host Jessica Meszaros shared her Tía Pepy's recipe for lime-infused rice pudding

INGREDIENTS

3 cups water
1/2 gallon whole milk
2 cups Valencia rice
1/2 teaspoon salt
2 cups sugar
1 tablespoon vanilla
3 cinnamon sticks
1 whole lime peel

PREPARATION

Wash the rice

Boil water, rice, cinnamon sticks and lime peel until water levels out rice

Add rest of ingredients -milk, salt, sugar, vanilla and set to medium temperature

Stir for ONE HOUR -secret is to use the cooking spoon to hold some of the rice against the wall of the pot so the rice gets sticky and allows it to get thick and creamy. My aunt recommends using thick rubber gloves, elbow high for splash safety.

Remove cinnamon sticks and lime peel before serving and enjoy!