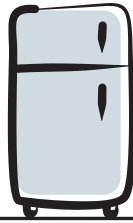


The
"Whatever's
In The Fridge"
cooking show.



Hosted by
Patchez Kennedy
in her own kitchen in
Mer Rouge, Louisiana

TRES LECHES RICE PUDDING

Ingredients:

- 1 ½ cups 4Sisters Arborio or Sushi Rice
- 2 cups water
- ½ tsp. salt
- 1 ½ tsp. vanilla extract
- ½ tsp. ground nutmeg
- 2 cinnamon sticks
- 1-2 long strips of lemon or orange zest
- ½ cup evaporated milk
- 2/3 cup unsweetened coconut milk (do not shake the can, use only the coconut cream on top)
- 1 cup sweetened condensed milk
- ½ cup raisins, optional



Directions:

1. Use a rice cooker, 6-cup size or larger.
2. Rinse the rice in a strainer until the water runs clear.
3. Place all ingredients in the rice cooker. Set on the regular white rice cycle to cook.
4. Once the cook cycle is complete & cooker is on warm, let rest for 15 minutes.
5. Discard cinnamon sticks and zest, then stir the rice pudding.
6. To serve, top with whipped cream and enjoy!

Serves 4-6

To Watch the show visit: 4SistersRice.com

