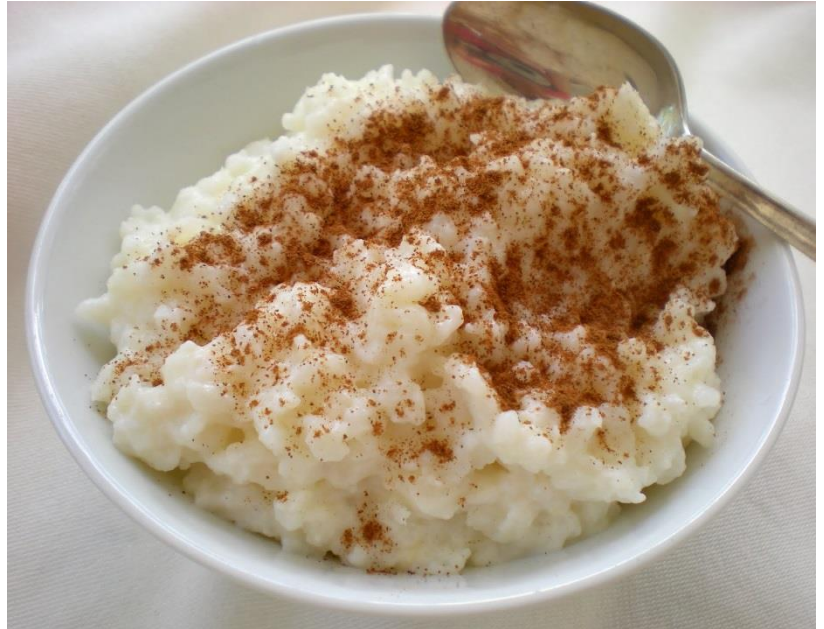


RICE PUDDING

Ingredients:

90 ml	uncooked white rice
250 ml	milk
40 ml	white sugar
Pinch	of salt
1/2	egg, beaten
60 ml	golden raisins
10 ml	butter
5 ml	vanilla extract



Method:

1. Bring 1 cup of water to a boil in a saucepan; stir rice into boiling water. Reduce heat to low, cover, and simmer for 20 minutes.
2. In a clean saucepan, combine the cooked rice, $\frac{1}{2}$ the milk, sugar and salt. Cook over medium heat until thick and creamy, (approximately 15 to 20 minutes.)
3. Stir in remaining milk, beaten egg, and raisins; cook 2 minutes more, stirring constantly. Remove from heat and stir in butter and vanilla.