

# Rice Pudding

**Serves** 6 to 8    **Cooking Time** about 2 hours on High

**✓ WHY THIS RECIPE WORKS:** At its best, rice pudding boasts intact, tender grains bound loosely in a subtly sweet, milky sauce. For our slow-cooker version, we set out to determine how much and what types of liquid to use. Milk (often used in traditional recipes) did not fare well, leaving us with unappealing flecks of curdled milk throughout the pudding. Cream, on the other hand, was too rich and obscured the flavor of the rice. In the end, equal parts water and half-and-half worked best, providing a satisfying but not too rich consistency. We found that the rice was more evenly cooked when we boiled the liquids before adding them to the rice in the slow cooker and we also found that the rice cooked more evenly on high than on low. We prefer pudding made from medium-grain rice, though long-grain rice works too.

## Vegetable oil spray

- 1 cup medium-grain rice
- ¼ teaspoon salt
- 3 cups water, plus extra as needed
- 3 cups half-and-half
- ⅔ cup sugar
- ½ cup raisins
- 1½ teaspoons vanilla extract
- 1 teaspoon ground cinnamon

1. Coat slow cooker with vegetable oil spray, then add rice and salt.
2. Bring 3 cups water, half-and-half, and sugar to boil in saucepan; stir into slow cooker. Cover and cook until rice is tender, about 2 hours on high.
3. Stir in raisins, vanilla, and cinnamon and let sit until heated through, about 5 minutes. Adjust pudding consistency as desired before serving; if too loose, gently stir pudding until excess liquid is absorbed or, if too dry, stir in hot water as needed to loosen.

# Coconut Rice Pudding

**Serves** 6 to 8    **Cooking Time** about 2 hours on High

**✓ WHY THIS RECIPE WORKS:** This variation on traditional rice pudding is popular in the Caribbean. We used light coconut milk as a substitute for the dairy here and finished with a little garam masala. Do not use regular coconut milk, which is too rich for this recipe and will result in a cloying pudding with a gluey consistency. Serve with toasted shredded coconut and chopped pistachios if desired.

## Vegetable oil spray

- 1 cup medium-grain rice
- ½ teaspoon salt
- 2½ cups water, plus extra as needed
- 2 (14-ounce) cans light coconut milk
- ⅔ cup sugar
- 1½ teaspoons vanilla extract
- ½ teaspoon garam masala (page 74)

1. Coat slow cooker with vegetable oil spray, then add rice and salt.
2. Bring 2½ cups water, coconut milk, and sugar to boil in saucepan; stir into slow cooker. Cover and cook until rice is tender, about 2 hours on high.
3. Stir in vanilla and garam masala. Adjust pudding consistency as desired before serving; if too loose, gently stir pudding until excess liquid is absorbed or, if too dry, stir in hot water as needed to loosen.