

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 020 00**

**CREAMY RICE PUDDING**

**Yield** 100

**Portion** 1/2 Cup

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 170 cal         | 30 g                 | 3 g            | 4 g        | 49 mg              | 254 mg        | 63 mg          |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| RICE, LONG GRAIN         | 2-2/3 lbs            | 1 qts 2-1/2 cup       |                     |
| WATER, BOILING           | 6-3/4 lbs            | 3 qts 1 cup           |                     |
| SALT                     | 5/8 oz               | 1 tbsp                |                     |
| SUGAR, GRANULATED        | 2 lbs                | 1 qts 1/2 cup         |                     |
| CORNSTARCH               | 7-7/8 oz             | 1-3/4 cup             |                     |
| MILK, NONFAT, DRY        | 12 oz                | 1 qts 1 cup           |                     |
| SALT                     | 1 oz                 | 1 tbsp                |                     |
| CINNAMON, GROUND         | 1/8 oz               | 1/8 tsp               |                     |
| NUTMEG, GROUND           | 1/8 oz               | 1/8 tsp               |                     |
| WATER, WARM              | 7-1/3 lbs            | 3 qts 2 cup           |                     |
| EGGS, WHOLE, FROZEN      | 2 lbs                | 3-3/4 cup             |                     |
| WATER, BOILING           | 6-1/4 lbs            | 3 qts                 |                     |
| BUTTER                   | 14 oz                | 1-3/4 cup             |                     |
| EXTRACT, VANILLA         | 1-3/8 oz             | 3 tbsp                |                     |
| RAISINS                  | 1-7/8 lbs            | 1 qts 2 cup           |                     |
| CINNAMON, GROUND         | 1/8 oz               | 1/3 tsp               |                     |

**Method**

- 1 Cook rice in boiling, salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
- 2 In a steam jacketed kettle, combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
- 3 Add water to dry mixture; stir until smooth.
- 4 Add eggs; blend well.
- 5 Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.
- 6 Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins.
- 7 Pour 1 gallon of pudding into each pan.
- 8 Sprinkle cinnamon or nutmeg over pudding in each pan.
- 9 Cover surface of pudding with waxed paper. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Pudding may be served hot. Omit Step 9.