

ARROZ CON LECHE

(Rice with Milk)

Based upon a recipe courtesy of
Pilar Cabrera

[Casa Mi Sabores Cooking School](#)

Oaxaca, Mexico

SERVINGS: 6

Betsy Martin S/V Equinox

INGREDIENTS:

- 1 vanilla bean
- 1 cup white rice
- 1 1/2 cup water 3 cups milk
- 3 cinnamon sticks
- 1/2 cup sugar
- 1/4 cup fresh cream

PREPARATION:

1. Slice open the vanilla bean and scrape out the seeds.
2. In a saucepan, combine the rice and water. Bring to a boil for 7 minutes until all the liquid is absorbed.
3. Add the milk, cinnamon sticks and prepared vanilla bean to rice; bring to a boil stirring occasionally. After about 10 min., add the sugar.
4. Cook for 25 minutes more on medium heat, allowing almost all the liquid to absorb. Before serving, add the fresh cream, remove the cinnamon sticks and vanilla bean, and top with raisins and powdered cinnamon.