

Egg Nog Rice Pudding



¾ cup long grain white rice
¼ teaspoon salt
1½ cups water
1 quart Turkey Hill Egg Nog
¼ teaspoon nutmeg
½ cup dried cranberries (optional)

Combine the rice, salt, and water in a large, heavy saucepan and bring to a simmer over medium high heat. Cover and reduce heat to low, and simmer until the water has been absorbed, about 15 minutes. Add the egg nog and nutmeg and cook over medium heat stirring continuously about 30 minutes. The rice is done when it becomes thick. Do not over cook the pudding or it will be gummy.

Remove from heat. Stir in the cranberries. Can be served warm or cold, topped with whipped cream.

Serves 6-8.

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