

Swedish Rice Pudding

Serves 4

1/2 cup long grain rice
1/4 teaspoon salt
1 1/4 cups water
3 eggs (ägg)
3 1/4 cup milk (mjölk)
1/2 cup sugar (söcker)
1 tsp vanilla
1/2 cup raisins
Cinnamon to sprinkle on top

Add rice and salt to water in a covered pan and bring to a quick boil. DO NOT REMOVE LID at any time during cooking. When the mixture starts to boil, (in a couple of minutes), turn down heat to a simmer and cook for 20 minutes. Set aside without removing lid, for 10 minutes. After ten minutes pour cold water over rice, and drain well.

Beat eggs well, add milk and beat again. Add the sugar and vanilla and beat again. Add the raisins and rice and stir mixture until blended. Place mixture into a baking dish, in a pan of water and bake at 350° for about an hour. Stir twice during the baking time. Stir when done and add cinnamon over the top.

You can cook for another 10 minutes or so, which will leave a brown crust over the custard. Watch closely during the last 10 minutes of cooking.

This recipe can be doubled simply by using a larger pan, and using 5 eggs instead of 3.

NOTE: My Grandmother made this sweet custard often. She was an immigrant from Stockholm Sweden, and came here in the late 1800's along with 2 sisters. After she married and had children, hard times came during the depression. Our family lived together in a house with Grandma during my childhood, and her Swedish cooking was the main influence, which has been passed down to our family.