

RICE PUDDING WITH APRICOTS*

8 cups half-and-half
1 ½ cup plus 2 tbs. Arborio rice
1 cup plus 3 tbs. granulated sugar
3 egg yolks (ex. lg.)
2 tsp. vanilla extract
¾ tsp. ground cinnamon
3 tablespoons butter at room temperature
1 ¼ cup chopped dried apricots soaked in ½ cup bourbon.
Cinnamon sugar
Whipped cream
Chop dried apricots and soak in bourbon in a zip lock bag.

In a large saucepan over medium high heat, combine half-and-half and rice, bring to a boil reduce to simmer and simmer for 18-22 minutes till rice is soft and the mixture is very creamy. Not all of the liquid should be absorbed. Remove from heat and stir in the granulated sugar, mixing well.

In a small bowl whisk together egg yolks, vanilla and cinnamon till blended. Add ½ half cup of the rice mixture to the egg mixture and blend in. Repeat once more. Return the egg yolk mixture to the sauce pan containing the remaining rice mixture and mix well. Add butter and drained apricots and stir till evenly distributed. Pour into 2 quart bowl and let cool to room temperature. Sprinkle with cinnamon sugar and top with whipped cream, serve.

*Diner, The Best of Casual American Cooking, Diane Rosen Worthington, Sunset Books, 1995, as modified by STG