

RICE PUDDING WITH APRICOTS

Ingredients:

8 cups Half & Half
1½ cups plus 2 tbsp Arborio rice
1 cup plus 3 tbsp granulated Sugar
4 large Egg yolks
2 tsp Vanilla extract
¾ tsp ground Cinnamon
3 tbsp Butter at room temperature
1¼ cup chopped dried Apricots
½ cup Bourbon
Cinnamon Sugar

Directions:

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 hot 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 serve.