

Baked Rice Pudding

Makes 12 servings

Ingredients:

½ stick butter
8 cups milk
8 eggs, beaten slightly
1½ cup sugar
4 tsp vanilla extract
3 cups cooked rice
2 tsp grated nutmeg mixed with 2 tsp ground cinnamon

Preparation:

Preheat the oven to 350 degrees.

Butter a casserole dish or roasting pan and set aside.

Scald the milk and gradually add the beaten eggs, stirring constantly. While stirring, add the sugar, vanilla, and rice.

Pour the mixture into the prepared casserole or pan and sprinkle with nutmeg and cinnamon. Set the casserole or pan into a large baking pan with about ½ inch of hot water in it. Bake uncovered for 15 minutes.

Stir the pudding with a fork. Bake until a knife inserted in the center of the pudding comes out clean, about 25 minutes.

Chef's note:

The recipes for the shrimp bisque, the stuffed tenderloin, and baked rice pudding are adapted from Marcelle Bienview's books "Who's your mama, are you Catholic, and can you make a roux, Books 1 and 2, published by Acadian House Publishing, Lafayette, LA. The recipe for the crab cakes was adapted from a recipe provided the chef by the Phillips Seafood Restaurant, Annapolis, MD, and the recipe for the Cajun rice pilaf was adapted from The Food Network Magazine, Nov, 2012.