

Arroz con Leche



Arroz con Leche de la Abuela (Grandma's Sweet Rice)

Arroz con leche is a traditional Mexican dessert, similar to rice pudding. It's easy to make and kids love it!

Here's a family recipe for arroz con leche contributed by Unbound staff member Dora Tiznado.

Ingredients (serves 6):

- 1 cup of rice (soak in hot water for 10 minutes and drain)
- 5 cups of water
- 1 can of condensed milk
- 1 can of evaporated milk (or any milk you want)
- 1 cinnamon stick
- ½ cup raisins (more or less, according to preference)
- Ground cinnamon powder

Heat the water with a slice of cinnamon, add the rice (soaked and drained), and cook for 20 minutes.

When it starts to boil, add the condensed milk, evaporated milk (or the milk of your choice) and raisins. Mix it and reduce the heat, for another 20 minutes. Turn it off when you see it thicken and remove the cinnamon stick.

Sprinkle with ground cinnamon and serve warm or cold.