



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Orange Rice Pudding –

2/3 cup Arborio rice, rinsed and drained

5 cups of milk

1 tsp. vanilla

¼ tsp. salt

½ cup sugar

2 tbl. plus 1 tsp. finely grated orange zest (about 2 medium oranges)

3 tbl. shelled pistachios, coarsely chopped

1. Bring rice, milk, vanilla, and salt to a boil in a medium saucepan. Reduce heat to medium; simmer, stirring frequently, until rice is tender and has absorbed most liquid, about 20 minutes.

2. Remove from heat. Stir in sugar and orange zest. Rice pudding can be served warm, cold or at room temperature. Garnish each portion with 1 ½ tsp. chopped pistachios.

Credit: Martha Stewart Living