Rice with milk

Introduction:

Hello. Together, I want to make rice with milk. It's a very simple recipe to make, and I hope you like it!

ingredients:

2 cups of rice

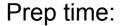
6 cups of water

4 ¼ cups of milk

1 pinch of salt

½ vanilla bean

6 tablespoons of sugar (you can add less than 6 tablespoons)



10 minutes

Cooking time:

20-25 minutes

instructions:

Bring water to a boil in a large saucepan. Wash the rice and drain it. Add the rice to the boiling water, and cook for 5 minutes.

In a separate saucepan, bring the milk to a boil over medium heat.

Remove the cooked rice and drain it. Slowly drop the rice into the boiling milk. Lower the heat and add salt, vanilla bean, and sugar. Cover and simmer for 15 - 20 minutes, stirring occasionally, until the milk is absorbed. Add more milk, if necessary for a tender rice.

Serving suggestions:

Serve warm, cold or room temperature. Your preference.



