

# Coconut Rice Pudding

Ingredients (Serving size: 5-8)

3.5 + 1 cup water (total 4.5 cups)

1 Tbsp cinnamon

1 tsp salt

6 whole cloves

1 inch piece ginger

1 14 oz can full fat coconut milk

1 cup SHORT grain rice

1/3 cup shredded coconut

1/3 -1/2 cup sugar

Optional : (1/5-1 Tbsp, grated ginger)

In pot, add 3.5 cups water, cloves, cinnamon, salt & inch piece ginger. Bring to boil-10 mins. Pour water through strainer to remove spices & most of ground cinnamon. Add coconut milk & 1 cup water to spiced water & bring to boil. Once boiling, add rice, sugar, shredded coconut and grated ginger (if wanted), cover w/ lid, reduce heat to medium low, & let simmer for 20 mins stirring every so often to prevent bottom burning. Remove lid & let simmer for 15 more mins till thick & creamy. Top w/ cinnamon if desired.

