

# Rice Pudding

Courtesy of "Quantity Recipes for School Foodservice" USDA, Nutritional & Technical Svcs. Div.

Ingredients	50 servings		100 servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Reconstituted nonfat dry milk		3 qt		1-1/2 gal		<b>1.</b> In large kettle, combine milk, cornstarch, sugar, salt, eggs, nutmeg and cinnamon. Stir until smooth.  <b>2.</b> Cook over medium heat, stirring frequently, for 20 to 30 minutes until mixture begins to thicken reaches 160° F. Immediately turn off heat.
Cornstarch	4-1/2 oz	1 cup	9 oz	2 cups		
Sugar	10-1/2 oz	1-1/2 cups	1 lb 5 oz	3 cups		
Salt		1 tsp		2 tsp		
Whole eggs, beaten	14 oz	8 (1-1/2 cups)	1 lb 12-1/2 oz	16 (3 cups)		
Ground nutmeg (optional)		1/2 tsp		1 tsp		
Ground cinnamon		1/2 tsp		1 tsp		
Vanilla		2 Tbsp		1/4 cup		<b>3.</b> Stir in vanilla, rice and raisins.
Cooked white rice	2 lb 1 oz	1-1/2 qt	4 lb 2 oz	3 qt		
California raisins	10 oz	2 cups	1 lb 4 oz	1 qt		
						<b>4.</b> Pour rice mixture into serving pans. Cover with plastic wrap to prevent film from forming.  <b>5.</b> Serve hot or cool to 70° F within 2 hours and to 41° F within 4 hours. Store at <40° F until ready to serve  <b>6.</b> Portion with No. 12 scoop (1/3 cup). Sprinkle with additional ground cinnamon.

**Serving:** 1/3 cup (No. 12 scoop).

## Nutrients Per Serving

Calories	66	Vitamin A	13 RE/ 42 IU	Calcium	10 mg
Protein	1 g	Thiamin	0.03 mg	Iron	0.5 mg
Carbohydrate	13 g	Riboflavin	0.03 mg	Phosphorus	22 mg
Fat	1 g	Niacin	0.19 mg	Potassium	20 mg
Cholesterol	44 mg	Vitamin C	Trace	Sodium	60 mg