

# Arroz Con Leche Con Ron (rice Pudding with Rum)

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## **Ingredients**

8 ounces short-grain rice  
1 can (12 ounces) evaporated milk  
1 can (14 ounces) condensed milk  
1 can (13.5 ounces) coconut milk  
14 ounces whole milk  
1 cup water  
3 cinnamon sticks  
1½ ounces raisins  
1 teaspoon cloves  
2 ounces coconut rum or rum of your preference  
Cinnamon powder for garnish

## **Directions**

Leave the rice soaking overnight. The next day, drain the rice and set aside.

Pour the four types of milk on a medium pot over a medium heat.

Boil a cup of water with the cinnamon sticks and the cloves. Strain. Add water to the milk mixture. Let it boil.

Add the rice and reduce the heat to medium-low, stirring slowly, until the liquid evaporates.

When the rice is cooked, add raisins and rum and cover. Cook over low heat an additional 10 minutes. Pour on a mold, let it cool at room temperature and serve. Garnish with cinnamon powder.