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Here is my Grandmother's recipe for Portuguese Rice Pudding. It was one of my favorite things she made and she always made it on Christmas Eve and Easter. Boy, do I miss her, but we keep her memory alive with her recipes. The secret to her recipe is the hint of lemon. I always add a little extra grated lemon zest too. My family and I will be having this dish on Christmas Eve when I head back home for the holidays to see my family.

PORTUGUESE RICE PUDDING (Arroz Doce)

3 egg yolks	1 slice of lemon peel (Zest...use a peeler)
1 cup of rice	1 cup of sugar
3 cups scalding whole milk	½ tsp of salt
2 cups of water	½ cinnamon stick

Powdered Cinnamon for garnish

1. Bring water, cinnamon stick and lemon peel to a boil in a saucepan
2. Add rice and boil until water has evaporated
3. Add hot milk and simmer over low heat for about 20-25 minutes, making sure to stir every so often
4. Then add the sugar and cook for an additional 3-5 minutes then take off the heat
5. Beat the egg yolks in a separate bowl, then use a technique call tempering by adding a little bit of rice and mixing into eggs at a time to bring them slowly up to temp and not scramble the eggs
6. Once the egg mixture is warmed up and creamy with some of the rice add that mixture to the remaining rice
7. Bring rice mixture to a simmer for a minute or two...do not boil.
8. Take off heat and remove lemon peel and cinnamon stick
9. Place in serving dish and let cool then garnish with powdered cinnamon. Grandma used to sprinkle it on top.