

Eggnog Rice Pudding

2½ cups dairy eggnog

1½ cups milk

½ cup rice

½ cup whipping cream, whipped

Mix eggnog and milk together in a saucepan. Over medium heat bring to simmering temperature. Add rice, stirring occasionally. Cook carefully over low heat for 1 hr or more until the rice is tender. Cool. Fold whipped cream into cooled rice and fill well-buttered molds. Refrigerate to set. One hr. before serving time dip each mold into hot water to loosen and turn out on small dessert plates. Dessert best served at room temp.

YIELD: 8 servings