

# SAMANTHA'S SWEET RICE (ARROZ DUCE)

## Ingredients:

- 2 cups of River Rice
- 2 cups of sugar
- 3 cups of water
- 1 bar of butter
- 1 pinch of salt
- 1 lemon peel (in chunks)
- 6 cups of milk
- 4 egg yolks
- Cinnamon



## Instructions:

1. Mix milk, water, salt, lemon, and butter all in a pot and cook on low heat until it boils.
2. Once the liquid is boiling, add the rice to the pot.
3. Once the mixture starts to thicken and the rice is cooked, add sugar and mix again.
4. Remove from heat.
5. Whisk 4 egg yolks and add them to the rice while stirring constantly.
6. Add the rice to plates, remove the lemon peel, and top with cinnamon to taste.