

RUZ-BI-HALEEB

Rice Pudding



INGREDIENTS

$\frac{3}{4}$ cup medium rice

1 $\frac{1}{2}$ cups water

3 $\frac{1}{2}$ cups milk

$\frac{3}{4}$ cups sugar

2 teaspoons *Mazaher* (orange blossom water)

$\frac{1}{4}$ teaspoon Arabic gum (*miska* - found in Middle-Eastern stores), optional

INSTRUCTIONS

Wash rice 3 times to remove excess starch. Place in pot with water on low heat until water and rice come to a boil. When rice/water mixture thickens, add milk and bring to another boil (simmering on low heat stirring constantly).

Add sugar, *Mazaher* and Arabic gum (which has been dissolved in cold water) when mixture begins to thicken and rice is very tender. Simmer for 5 more minutes.

Remove from heat and pour into small dishes. Sprinkle with ground cinnamon if desired.