



Rice Pudding - Diri Ole

Servings: 4

Ingredients:

- 1 cinnamon stick
- 1 anise star
- 1 pinch salt
- 1 cup rice
- 1 cup evaporated milk
- 3 to 4 tablespoons sugar
- ½ teaspoon grated nutmeg
- 1 teaspoon butter
- ¼ teaspoon vanilla extract
- ¼ teaspoon grated ginger ...optional
- ¼ teaspoon grated lime rind

Directions:

Bring 4 cups water to a boil with cinnamon stick, anise start, and salt. Add rice and let boil on medium heat until water begins to evaporate.

Add milk, sugar, nutmeg, butter, vanilla extract, ginger, and lime. Let simmer for 20 minutes on low heat, turning from time to time to avoid the rice sticking to the bottom of the pot.

This dish is usually served for supper when Haitians eat a very light meal. Their heavy meal is served at lunchtime.