



EGGNOG RICE PUDDING

From Instant Pot® Class with Cookbook Author Laurel Randolph
The Kitchen at Second Harvest



Serves 6-8

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 30 minutes, plus cooling

Ingredients

- 1 cup short-grain white rice, rinsed well and drained
- 5 cups whole milk
- 2/3 cup sugar
- ½ teaspoon nutmeg, plus extra for decoration
- 1 pinch salt
- 2 large eggs beaten, at room temperature
- 1 teaspoon vanilla extract
- ½ cup gingersnap cookie crumbs (optional)



Directions

1. Combine the rice, milk, sugar, salt, and nutmeg in your Instant Pot. Whisk together and secure the lid.
2. Cook at high pressure for 10 minutes and use a natural release.
3. Whisk the cooked rice and milk mixture well. Temper the eggs by slowly adding 1 cup of the hot milky rice to the eggs while whisking constantly. Add that mixture to the Instant Pot slowly, whisking the whole time.
4. Turn on the *Sauté* function. Whisk until the mixture is simmering and starting to thicken up. Turn off the *Sauté* function.
5. Add the vanilla and mix well.
6. Allow the rice pudding to cool. It will thicken greatly as it sits. Serve warm or cold.
7. Top with a sprinkle of nutmeg and gingersnap cookie crumbs before serving.



EGGNOG RICE PUDDING

From Instant Pot® Class with Cookbook Author Laurel Randolph
The Kitchen at Second Harvest



Serves 6-8

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 30 minutes, plus cooling

Ingredients

- 1 cup short-grain white rice, rinsed well and drained
- 5 cups whole milk
- 2/3 cup sugar
- ½ teaspoon nutmeg, plus extra for decoration
- 1 pinch salt
- 2 large eggs beaten, at room temperature
- 1 teaspoon vanilla extract
- ½ cup gingersnap cookie crumbs (optional)



Directions

1. Combine the rice, milk, sugar, salt, and nutmeg in your Instant Pot. Whisk together and secure the lid.
2. Cook at high pressure for 10 minutes and use a natural release.
3. Whisk the cooked rice and milk mixture well. Temper the eggs by slowly adding 1 cup of the hot milky rice to the eggs while whisking constantly. Add that mixture to the Instant Pot slowly, whisking the whole time.
4. Turn on the *Sauté* function. Whisk until the mixture is simmering and starting to thicken up. Turn off the *Sauté* function.
5. Add the vanilla and mix well.
6. Allow the rice pudding to cool. It will thicken greatly as it sits. Serve warm or cold.
7. Top with a sprinkle of nutmeg and gingersnap cookie crumbs before serving.

