INGREDIENTS

- ¾ cup short grain brown rice
- 3 cups water
- ¼ teaspoon salt
- 1 cup coconut milk
- 1 cup milk of your choice
- 2½ Tablespoons organic sugar
- ¼ teaspoon ground cardamom or cinnamon
- ½ cup raisins (optional)
- ½ cup nuts of choice (optional)

DIRECTIONS

1. In a saucepan, bring rice and water to a boil. Cover, turn down heat to a simmer, and cook about 50 minutes over low heat.

2. In a saucepan, combine the rice, milks, sugar, and spice. Bring to a boil and let simmer up to 5 minutes over low heat. Add the raisins and stir.

3. Turn off heat and put into small dishes.

4. Top with fresh fruit or toasted nuts if desired.

NOTES