**Arroz con Leche**

7 cups water
1 cup long-grain white rice
1 (4-inch) cinnamon stick
1 (12-ounce) can evaporated milk
1 (14-ounce) can condensed milk
1 cup whole milk
3/4 cup golden raisins
Ground cinnamon, for dusting

Put the water, rice, and cinnamon stick in a medium-size heavy saucepan set over medium-high heat. Bring to a boil, uncovered, and cook until the rice is tender, about 18 minutes. Strain out the liquid, discard the cinnamon and reserve the rice.

Return the rice to the saucepan. Stir in the evaporated milk, condensed milk, and whole milk. Continue cooking over medium-high heat until the mixture comes to a boil.

Reduce the heat to low and cook, uncovered, stirring constantly, until the mixture is thick, about 20 minutes.

Add the raisins, and stir well.

Transfer the pudding to a serving bowl. Dust the top of the pudding with ground cinnamon and serve.

From Food Network Kitchen: This recipe has been revised or differs from what was originally published or broadcasted.
Recipe courtesy of Marcela Valladolid

Read more at: http://www.foodnetwork.com/recipes/marcela-valladolid/mexican-rice-pudding-arroz-con-leche-recipe.html?oc=linkback