



Raisin Rice Pudding

1 pack AQF Egg custard mix
16 cups Reduced fat milk, divided
8 cups Cooked Rice
4 cups Golden Raisins
2 ½ Tbls Nutmeg

- Prepare Egg custard mix according to package direction, however, only use 8 cups of milk, and add nutmeg to mix.
- Combine the remaining 8 cups milk, rice, and raisins in large microwave proof bowl.
- Microwave on high for 7-9 minutes stirring 2 times or until boils.
- Remove heated mixture and combine with egg custard mixture.
- Pour into 32 servers, sprinkle with additional nutmeg if desired.
- Cool and serve.