Rice Pudding

4 cups cooked rice
4 cups milk
1 teaspoon cinnamon
4 cardamom pods
2/3 cup sugar
½ teaspoon salt
2 eggs - beaten
½ cup raisins
2 tablespoons butter
1 teaspoon vanilla extract

In a heavy bottomed pot combine 4 cups cooked rice, 3½ cups milk, 1 teaspoon cinnamon, 4 cardamom pods, 2/3 cup sugar and ½ teaspoon salt. Cook over medium heat, stirring constantly, for 15 minutes. In a small bowl combine the remaining ½ cup milk and the 2 beaten eggs. Add milk/egg mixture to the pot along with ½ cup raisins and cook 2 more minutes, stirring constantly. Remove the pot from the heat and stir in the 2 tablespoons butter and 1 teaspoon vanilla extract. Serve warm.

Variations: Top pudding with lemon or orange zest, dried apricots or fresh mango.