



### **Royal Black Rice Pudding**

*It has a beautiful royal purple color and a nutty flavor*

- 1 cup black or purple rice
- 2-1/2 cups water
- 1 (13.6 fl.oz.) can coconut milk, divided
- 1/2 teaspoon ground cinnamon
- 1 teaspoon candied ginger, minced
- 1/4 cup light brown sugar
- 1 teaspoon sea salt
- 1 teaspoon (each) vanilla extract; almond extract
- 2/3 cup chopped dried apricots, divided
- 1-1/3 cups mandarin oranges, drained
- 1/4 cup toasted coconut

1. Soak rice in about 3 cups water for about 5 hours or overnight.
2. Drain and rinse rice; add to a medium saucepan with 2-1/2 cups water, 1 cup coconut milk, cinnamon, and ginger; bring to a boil; cover; reduce heat to simmer; stir occasionally. Place remaining coconut milk in refrigerator to chill.
3. Cook until rice is tender and pudding creamy, about 40 to 45 minutes.

4. Add brown sugar, salt, vanilla, almond extract; stir until dissolved.
5. Taste and adjust seasoning as desired.
6. Stir in 1/3 cup chopped dried apricots; cool until warm.  
Yield: about 4 cups pudding
7. **To Serve:** Divide the warm rice pudding between dessert dishes; spoon chilled coconut milk around pudding. Mix chopped apricots with oranges; place on top of pudding; sprinkle dessert with toasted coconut.  
Serves: 4 (1 cup portions) or 8 (1/2 cup portions)

**Cook's Note:** You might need to chill more coconut milk for multiple servings. Also, if you have too much liquid in the finished cooked rice, use a hand blender to mix into a desired consistency.

**About the Recipe:** Celebrate the Chinese New Year with warm, nutty-flavored black rice pudding, topped with toasty sweet coconut, a combo of mandarin oranges and apricots, and drizzles of chilled coconut milk. Chinese royal purple, black rice is so delicious and known as a dish that promises a long life of good health.