

# MICHIGAN DRIED CHERRY RICE PUDDING

From the Kitchen of: Phyllis Swonk, Community Member

**Preparation Time:** 15 minutes | **Cook Time:** 30-40 minutes | **Yield:** 10-12 portions

**Common Allergens:** Milk, Egg

This fruit-filled rice pudding is a flavorful way to use locally grown cherries! Recipe contributor, Phyllis, invented this dish after browsing basic online baked rice recipes, and it has become a favorite treat of visiting houseguests.

Phyllis suggests buying the cherries in bulk to save on cost and reduce packaging waste. Additionally, Phyllis likes to collect and freeze citrus peels from snacking until there is enough to make candied citrus peel, bake with them, or to flavor their daily morning cup of coffee. This is a great way to reduce food waste from peels and add a burst of flavor to baked goods!

## INSTRUCTIONS:

- Preheat the oven to 280° F.
- In a medium-sized microwavable bowl, add the dried cherries and orange juice. Microwave them for around 1 minute and 30 seconds. Or, heat the cherries and orange juice in a small saucepan on the stove until the cherries have plumped up and absorbed some of the liquid. Set the bowl aside.
- Cook the rice in salted water according to the directions on the package, until it is soft, then let it cool.
- Butter a large 12 x 16-inch casserole pan. Into the buttered pan, add the milk, cream, sugar, salt, vanilla, and eggs. Mix them thoroughly.
- Into the mixture, grate the entire frozen orange, then add the plumped cherries, cinnamon, and nutmeg and stir until all ingredients are incorporated.
- Bake the mixture in the oven for approximately 30-40 minutes, until it has set up and the top is slightly browned.
- Remove the pudding from oven and serve it warm or cold.
- Store the pudding in the refrigerator for up to 5 days ("if you can keep your hands off of it for that long").

## NOTES:

You can also soak the cherries in rum or brandy in place of orange juice.

## INGREDIENTS:

- 1/2 - 3/4 cup whole dried Michigan cherries
- 1 1/2 cups orange juice
- 3 cups cooked, long-grain rice (brown or white)
- 1 Tablespoon butter
- 3 cups whole or reduced fat milk
- 1 cup heavy cream
- 1/2 - 2/3 cup white sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 3 large (or 4 medium) eggs
- 1 whole, large orange, frozen
- 1 teaspoon cinnamon
- 1/4 teaspoon ground nutmeg, or freshly grated nutmeg

