



## Siesta Key Spiced Rum Rice Pudding

Serves 6 - 8

2 Cups	Carnaroli or Arborio Rice, Rinsed Until Water Runs Clear
4 Cups	Water
1 tsp.	Kosher Salt
1, 14 oz. Can	Coconut Milk
1, 14 oz. Can	Condensed Milk
¼ Cup	Siesta Key Spiced Rum
½ Cup	Light Brown Sugar
½ Cup	Raisins
1 tsp.	Mexican Vanilla Extract
1 tsp.	Cinnamon, Ground
2 tsp.	Orange Zest (About 1 Large Orange)

### Method:

- In a sauce pan, combine the rinsed rice, water and kosher salt.
- Cook over medium heat for about 15-18 minutes, or until all of the water is absorbed.
- Add all of the remaining ingredients.
- Over medium heat, stir until the mixture thickens.
- Spread the mixture out on a half sheet tray and refrigerate until cool.
- Serve warm or chilled with seasonal berries