

# ARROZ DOCE

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## SWEET RICE



### INGREDIENTS

- 1 1/2 quarts milk
- 1 cup uncooked white rice
- 1 cup white sugar
- 2 eggs, beaten

### PREPARATION

1. In a large saucepan over high heat combine sugar and milk. When bubbles form at the edges, stir in rice and reduce heat to medium-low.
2. Cook 60 minutes, stirring often, until rice is tender. Do not allow to boil.
3. Remove from heat and vigorously stir in beaten eggs, a little at a time, until well incorporated.
4. Decorate with cinnamon

This is a Portuguese sweet which is served in special occasions, like weddings, christenings, Christmas, New Year, Easter etc.