

## Kheer with Orzo | bites out of life

Recipe from Mallika Singh

- 1/2 gallon whole milk
- 1 cup sugar
- 1-1/4 cups orzo
- 1 tablespoon butter
- 1/4 teaspoon cardamom



1) Pour 5 cups of the milk into a very large microwaveable bowl. Place in the microwave and heat for 10 minutes on high power.

2) While the milk is heating, melt the butter in a small heavy-bottomed saucepan. Add the orzo and toast on medium-high heat, stirring frequently to make sure that the orzo doesn't burn. When the orzo is a caramel-colored brown, remove from the heat.

3) Once the milk is finished, stir it well, breaking the skin that has formed at the top and incorporating it back into the bowl. Return to the microwave to heat another 10 minutes.

3) Stir in the orzo with two more cups of milk and heat again for 5 minutes. The milk should begin to thicken and bubble, so make sure that it's not boiling over while heating.

4) Stir the kheer, making sure to break up any clumps of orzo (press the clumps with a back of a wooden spoon onto the bowl). Heat again for another 5 minutes, then stir again and return to the microwave for another 5 minutes.

5) Add the sugar and the last cup of milk and stir well. Lower the power to half and microwave for another 20-30 minutes, depending on how thick you would like your kheer.\* Check every 10 minutes, stirring to evenly distribute the the orzo.

6) Once the kheer is the consistency you desire, stir in the cardamom. Serve warm, though it's equally delicious cold.

\*There's no "right" consistency for kheer. Anything approaching the consistency of rice pudding works, though I like mine thick. The pudding will thicken further as it cools.

**Note:** If you don't own a microwave, you can make this on the stove in a large saucepan. Start with the milk on medium-high heat and then reduce to medium-low after adding the sugar. The downside is that you'll have to stand at the stove and stir, stir, stir constantly as it cooks so that the bottom doesn't burn.

From: <http://www.bitesoutoflife.com/2011/02/27/kheer-with-orzo-indian-rice-pudding>