

Horchata

Ingredients

1 1/2 cups uncooked long grain white rice
3 1/2 cups water
2 cinnamon sticks
1/2 cup whole, raw almonds
One 12 oz. can evaporated milk, chilled

2 tsp. vanilla extract
1/2 cup sugar
1/2 cup water
2 tsp. ground cinnamon

Directions

Into a blender, combine rice, 2 cups of water, 2 cinnamon sticks and almonds. Blend for 1 – 2 minutes until ingredients are chopped into small pieces.

Place blender ingredients into pitcher and add remaining 1 1/2 cups water. Allow this to sit covered overnight at room temperature, stirring occasionally.

Prepare simple syrup by combining 1/2 cup sugar with 1/2 cup water in a saucepot. Bring to a boil, then reduce heat to low & simmer for 3 minutes until sugar is dissolved. Add ground cinnamon, stirring until well combined (NOTE: cinnamon does NOT dissolve). Be careful not to burn. Allow to cool and then refrigerate until ready to use.

Strain pitcher ingredients well (I do it once with just a fine mesh strainer, then a second time using cheesecloth), placing liquid back in pitcher.

To the pitcher, add simple syrup, vanilla and evaporated milk. Stir well (the cinnamon will settle to the bottom as it sits).

Serve chilled or over ice if desired.

Enjoy!