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Better Than Grandma's Rice Pudding with Fruit Compote

Serves 6-8

It's time to dust off some old recipe cards and embrace a classic dish that you may have forgotten all about — rice pudding! We not only love this simple, decadent dish for its nostalgic memories, but also for its rich flavor that can breathe coziness into any autumn day.

Rice Pudding Ingredients:

4 cups whole milk
1 cup heavy cream
1/2 cup sugar
Pinch of Kosher salt
1 cup short grain rice (like Arborio or sushi rice)
2 cinnamon sticks
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract

Fruit Compote Ingredients:

2 tablespoons orange juice
2 tablespoons brandy
1 tablespoon water
1/4 cup brown sugar
1/4 cup golden raisins
1/4 cup dried cherries, chopped
1/4 cup dried apricots, chopped

Sliced almonds for garnish

Rice Pudding Directions:

1. In a heavy-bottomed saucepan, bring the milk, cream, sugar, and salt to a boil.
2. Stir in the rice and cinnamon sticks, and turn the heat to low. Keeping the rice uncovered, simmer and cook the rice for 50-60 minutes, or until the mixture thickens to the consistency of yogurt. Stir the rice occasionally to keep it from sticking to the bottom of the pan.
3. Once the rice has thickened, remove from the heat and stir in the vanilla and almond extract.
4. Top with your preferred toppings - a sprinkle of cinnamon, a scoop of fruit compote (see recipe below), or chopped nuts.

Fruit Compote Directions:

1. In a small saucepan, combine the orange juice, sugar, brandy, and water.
2. Bring to a simmer over medium-high heat and stir until the sugar is dissolved, about 3 minutes.
3. Add the dried fruit and cook until the fruit is slightly plumped - about 2 more minutes.
4. Remove from the heat and let cool.