Breakfast Rice Pudding with Oats

This breakfast recipe is a great way to use up leftover cooked rice and is an alternative to the traditional oatmeal.

Serves 50 adults

Ingredients

15 cups leftover cooked brown rice
3 to 4 cups oats
12 cups 1% milk
12 cups water
1 tablespoon cinnamon
4 tablespoons butter
1 ½ cups raisins
½ cup brown sugar

Directions

1. Combine all ingredients in a large stock pot.
2. Cook on low heat until oats are cooked, and the mixture has thickened in about 15 to 20 minutes.
3. Add more milk or water at the end if the mixture seems to be too thick (should be a loose oatmeal consistency).