



Kheer

Kheer is a rice pudding common in India. It may be served during a meal or dessert.

Ingredients

2 cups coconut milk
2 cups milk
3 tablespoons white sugar
1/2 cup basmati rice
1/4 cup raisins
1/4 teaspoon ground cinnamon
1/4 cup sliced almonds, toasted
1/4 cup chopped pistachio nuts

Instructions

Bring the coconut milk, milk, and sugar to a boil in a large saucepan.
Add basmati rice, and simmer over low heat until the mixture thickens and the rice is tender, about 20 minutes.
Stir in the raisins, cinnamon, and cook for a few more minutes.
Ladle into serving bowls, and garnish with almonds and pistachios.