

CHAMPULADO

(cham-poo-law-do)

“This is an old time favorite. It is hot, chocolate rice pudding....though some like it cold.”

INGREDIENTS / DIRECTIONS

Set 1

1 ½ c. uncooked, Calrose rice
14 c. water

Set 2

1/3 c. unsweetened cocoa powder,
sifted
2 c. water

Set 3

2 c. 2 % milk, warm
1 ½ c. sugar

Set 4

2 T. cornstarch
2 T. water

Tools: *large pot, 4 cup measuring pitcher*

1. Pour 8 cups of the water into a large pot. Add the 1 ½ cups of raw rice. Bring to a boil. Stir often to avoid burning at the bottom. Lower heat and continue to boil.
2. Mix cornstarch and 2 tablespoons water in a small cup. Set aside.
3. As #1 boils, water will evaporate. After about 20 minutes of boiling, add 6 more cups of water. Stir often and boil for 10 minutes.
4. Mix the cocoa powder and 2 cups of water in the pitcher. Pour into pot.
5. Let boil another 25 minutes. Add 1 ½ cups sugar.
6. Pour in the warm milk. Stir, taste, and add more sugar if desired. Bring to a gentle boil.
7. Add the cornstarch mixture to the pot and cook another two minutes.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.