

# TRADITIONAL MEXICAN HORCHATA

## Ingredients

- 1 cup uncooked long grain white rice
- 2 cinnamon sticks
- 1 can evaporated milk
- 1 can sweetened condensed milk
- Sugar to taste (optional)
- Ground cinnamon to garnish (optional)
- ½ tsp vanilla extract (optional)

## Directions

1. Place the rice in a colander and rinse under cold water.
2. Place the rice, cinnamon stick, and 4 cups of water into a bowl. Cover the bowl and refrigerate overnight or a minimum of 4 hours (the longer the better!).
3. Add ½ of the rice mixture and ½ of the soaking water and some of the cinnamon stick in a blender.
4. Puree until it's very smooth and forms a watery paste-like texture, about 4 minutes.
5. Using a very fine mesh strainer (or some cheesecloth), pour the mixture over a pitcher. Strain out as much liquid as possible, pushing on the solids with a spatula or spoon.
6. Repeat this process for the rest of the rice and cinnamon mixture.
7. Stir in the canned milks, vanilla, and an additional 4 cups of water. Stir well until everything is incorporated.