



Recipe for India

Kheer

2 cups coconut milk
2 cups regular milk
3 tablespoons white sugar
1/2 cup Basmati rice
1/4 cup raisins

1/2 teaspoon ground cardamom
1/2 teaspoon rose water (optional)
1/4 cup sliced almonds, toasted
1/4 cup chopped pistachio nuts

Bring coconut milk, milk, and sugar to a boil in a large saucepan. Add Basmati rice. Simmer over low heat until the mixture thickens and the rice is tender, about 20 minutes.

Stir in the raisins, cardamom, and rose water, and cook for a few more minutes. Ladle into serving dishes, and garnish with almonds and pistachios.