



HORCHATA

Cool, creamy, and naturally aromatic, this homemade rice drink is steeped with cinnamon and blended until silky smooth. After an overnight soak, the rice mixture is strained and enriched with All In One Creamer, vanilla, and just the right touch of sweetness. Once chilled, it pours over ice like a lightly spiced, refreshing treat for a horchata that is comforting, nostalgic, and effortlessly drinkable.

Yield: 1 Glass

INGREDIENTS

6 oz **RICH'S** All-In-One Creamer 12 2-Lb Cartons (#23904)

1 C Long-Grain Rice

6 C Water

1 Unit Cinnamon Stick

1 tsp. Vanilla

Sugar to Taste

DIRECTIONS

- 1 Place the rice in a colander and rinse under cold water.
- 2 Place the rice, cinnamon sticks, and 4 cups of water into a bowl. Cover the bowl and refrigerate overnight (preferred) or a minimum of 4 hours.
- 3 Place half the mixture into a blender and puree until very smooth and a watery paste-like texture forms, about 4 minutes. Set aside and repeat with the other half of the mixture.



- 4 Using a very fine strainer or a cheese cloth, pour half the blended mixture over a pitcher. Strain out as much liquid as possible, pushing on the solids with a spatula or spoon. Repeat with the other half of the mixture.
- 5 Stir in the All-In-One Creamer, vanilla, and the additional two cups of water.
- 6 Stir well until everything is incorporated. Taste and add sugar or water if needed.
- 7 Chill and stir well. Pour over ice and serve.