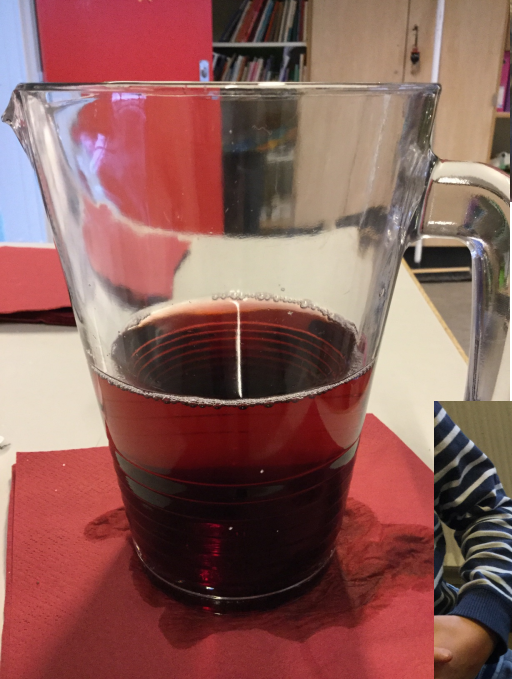


DANISH "RISENGRØD"







The story behind "Risengrød".



Risengrød for 2 people:

- 3 dl water
- 180 g rice (porridge rice)
- 1 L whole milk
- 1/4 tsp. salt.

Boil the rice in the water, at medium temperature for 2 min. Add the milk. Boil at low temperature for 10 min. Put on the lid and boil for 25 min. It's really important to stir the porridge a lot or it will burn. The porridge should be thick. Serve in a bowl with cinnamon sugar (mix regular sugar with cinnamon) and a butter blob - and not to forget: a glass of red juice. Enjoy!

In Denmark there is a tradition, where we place a bowl of "Risengrød" on the attic. We do it so the Christmas Elf living there, will behave and bring the children gifts and treats. In the old days, farmers fed the Christmas Elf, because he then would help out on the farm - the crops/harvest would be a success. If the farmer didn't feed the Elf "Risengrød" - the crops/harvest would fail.