

HORCHATA RECIPE



Fall is my favorite time of year! Brisk nights and lazy 70 degree days make for the perfect weather to sip some homemade Horchata.

Horchata is an ice-cold Mexican drink made with rice. A true comfort food, the horchata flavor is reminiscent of rice pudding, one of my most favorite desserts...ever! Refreshingly sweet and smooth, horchata is simple to make at home. Sugar measurement can be adjusted to create a healthy and delicious children's drink, or easily spiked with Mexican rum to create a sublime cocktail hour version.



Horchata Ice-Cold Mexican Drink made with Rice

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Ingredients

1. 2/3 cups white rice
2. 3 cups warm water
3. 1 2 inch cinnamon stick (more for garnish)
4. 3/4-1 cup granulated sugar

5. 2 cups whole milk (substitute rice or almond milk)
6. 1/4 teaspoon ground cinnamon for garnish
7. Optional: Mexican Rum

Instructions

1. In a blender, grind dry rice until very fine
2. Transfer rice to a medium size mixing bowl, pour hot water over rice, add cinnamon stick cover and refrigerate overnight
3. Remove cinnamon stick, blend mixture until smooth
4. Strain liquid through a fine sieve lined with cheesecloth, squeeze liquid from cheesecloth and discard the remaining solids
5. Add sugar and milk, stir until sugar is dissolved
6. Refrigerate until very cold, pour over ice cubes and garnish with ground cinnamon, and cinnamon sticks
7. For the spiked version, add 1/2 jigger of Mexican Rum

Notes

1. Enjoy!

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I'm still enjoying what's left of the beautiful colored fall leaves, and warm Indian Summer. It won't be long before the grass turns brown, the trees are bare and I'm forced to don closed toe shoes! Here's to cozy fall weather and a sweet drink to wash it down.

[plinker]