

pudding is a wonderful comfort food, something you'll need a lot of when you're among the 1% that has survived a deadly pandemic. This [dairy-free pudding](#) is delicious and very creamy.

Creamy Coconut Rice Pudding

Makes 6 servings

2 cans (13 to 14 ounces each) coconut milk
½ cup short-grain white rice
2 teaspoons vanilla extract
2 tablespoons sugar or to taste
1 star anise (or ¼ teaspoon anise extract)
2 pinches of salt
1 to 2 tablespoons shredded coconut (optional)
1 cup drained canned pineapple chunks, diced small (reserve juice)

Heat the coconut milk in a pot over medium-high heat. Once the milk just starts to boil, stir in the rice. Immediately reduce heat to a low simmer (you don't want the coconut milk to separate!), add vanilla, sugar, anise star (or extract) and salt. Cover and cook, stirring occasionally, about 30 minutes, until it's good and creamy. (Stir in coconut for the last 5 minutes of cooking for a stronger coconut flavor.)

If desired, add 3 to 4 tablespoons pineapple juice to the rice mix to give it a fruity kick. Serve pudding with diced pineapple chunks. Alternatively (in our pre-apocalyptic world of working blenders), puree the pineapple and layer over each serving of rice pudding.

