



Uploaded to VFC Website

▶▶▶ January 2013 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

Veterans-For-Change

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation
Tax ID #27-3820181*

If Veteran's don't help Veteran's, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



Aromatic Rice Pudding

Prep Time: 5 mins

Total Time: 5 mins

Ingredients

- 2 tablespoon nuts, pine nuts
- 2 tablespoon raisins, golden
- 1 teaspoon lemon zest, freshly grated
- 2 cup(s) pudding, rice, low-fat, prepared

Preparation

Stir pine nuts, raisins and lemon zest into rice pudding.