

Horchata

Portions: 120

Ingredients:

10 cups	Uncooked white rice
20 cups	Water
20 cups (1Gal,4 cups)	Almond milk
40	Cinnamon sticks
5 Tbsp	Ground Cinnamon
80 cups (5 Gal)	2% Milk
10 Tbsp	Vanilla extract
6 2/3 cups	Cane sugar
(to taste)	Salt

Method:

1. In a large pot, combine the rice, water, almond milk, cinnamon sticks, ground cinnamon, and salt, bring to a boil.
2. Reduce the heat to a low simmer, cover, and allow to cook for 25 minutes.
3. Remove from heat and allow mixture to cool to room temperature.
4. Remove the cinnamon sticks and add the mixture to a blender along with the remaining ingredients (2% milk, cane sugar, vanilla extract). Blend on high for 1-3 minutes until very smooth.
5. If you prefer a smooth consistency, pour over a mesh sieve into the serving container, or pour as is. Chill until ready to serve.
6. Add ice if desired