

*She traded her flip-flops for heels,
but is a paycheck worth the scandal?*

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Esther's Horchata



Ingredients

- 1 ½ cup uncooked long-grain rice
- 2 cups water
(plus water for rinsing)
- 2 cinnamon sticks
- 1 can evaporated milk
- ½ teaspoon vanilla extract
sugar (to taste)

Directions

- Rinse rice with cold water
- Blend rice, cinnamon sticks, water
(may need to puree half at a time)
- Refrigerate overnight (at least 4 hours)
- Strain liquid, discard rice
- Stir in milk, vanilla, sugar (to taste)
- Serve over ice



Give a toast to the King and enjoy!

"Mightier than the thunder of the great waters,
mightier than the breakers of the sea —
the Lord on high is mighty."
~ Psalm 93:4 ~



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