

A Recipe From *tikkido*

Strawberry Horchata

<https://tikkido.com/blog/strawberry-horchata-recipe>

Ingredients:

- 6 cups of water, divided (4 cups initially, and two more cups added at the end)
- 1 cinnamon stick
- 1 teaspoon vanilla extract (or a 2" piece of a vanilla pod)
- 1 pound (16 ounces) of fresh strawberries
- 1 can of sweetened condensed milk
- 1 cup of white rice

Instructions:

1. Soak rice and cinnamon stick in hot water for at least four hours, preferably overnight. If you are using a vanilla bean, soak the 2" section of vanilla bean pod as well.
2. Blend the rice (including water), cinnamon stick, vanilla bean, and washed, hulled strawberries extremely well until all of the solids are pulverized.
3. Strain once through a fine mesh strainer.
4. Strain a second time through cheesecloth or a nut milk bag.
5. Blend the liquid together with the sweetened condensed milk and two additional cups of cold water. If using vanilla extract, add at this time.
6. Serve over ice.

