



The Western Pacific Railroad

Western Pacific Rice Cream Pie

A classic comfort food served as a pie with strawberry jam and whipped cream

- 1 refrigerated pie crust, baked
- 1 cup long grain or Jasmine rice, uncooked
- 1/4 teaspoon salt
- 3 cups whole or unsweetened almond milk, divided
- 1 Tablespoon unsalted butter
- 2 large eggs
- 2/3 cup granulated sugar
- 1/8 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon lemon zest
- 1 Tablespoon cornstarch
- 2 Tablespoons cold water
- 3/4 cup strawberry jam or preserves, divided

2 cups whipped cream
Garnish: fresh strawberries

- Prepare a single pie crust in a 9-1/2-inch pie pan according to package directions. Make sure to prick bottom and sides with a fork to prevent puffing or use pie weights. (Our pie crust used 450 degrees oven for 10 minutes.)
- Set aside to cool.
- In a medium saucepan, cook rice, salt, and 2 cups of milk. Over medium heat, bring to a boil; cover; reduce heat to simmer; cook for about 20 minutes or rice is tender and milk is absorbed. Stir butter into hot rice. Lightly cover; set aside.
- Meanwhile, in the medium bowl, whisk eggs, sugar, and salt, mix in the nutmeg, cinnamon, and lemon zest; slowly add remaining 1 cup milk.
- In a small bowl, combine cornstarch with 2 Tablespoons water. Stir into milk mixture. Pour into medium saucepan.
- Cook over medium heat, stirring until smooth and thickened. Mix in cooked rice. Cool about 10 minutes.
- Spoon the rice filling into the baked pie crust evenly. Place in refrigerator to chill several hours before serving.
- To Serve: spread 1/2 cup strawberry jam over the rice pudding filling.
- Spread and swirl whipped cream over the top; drizzle or dot strawberry jam over whipped cream; swirl into the whipped cream.
- Dip the strawberries into the jam to coat; garnish the top of pie with fresh strawberries. Yield: one 9-inch pie

For the Original Recipe: See: *Dining by Rail*, James D. Porterfield, New York, St. Martin's Griffin, 1993, p. 296

About the Recipe: Rice Cream Pie is creamy with a comforting texture. Most people have childhood memories of rice pudding, prepared either warm or cold with just a touch of sweet cinnamon or nutmeg. It's a classic comfort food that is served here as a pie with a layer of strawberry jam and topped with billowy whipped cream and swirls of strawberry jam.

Western Pacific Railroad

The original Western Pacific Railroad was the westernmost portion of the first transcontinental railroad, built in 1862. It stretched between Sacramento and San Jose, California. Once it completed construction of its last leg between Sacramento and Oakland, it was then absorbed by the Central Pacific in 1870.

Several 20th century Rio Grande passenger trains were jointly operated with Western Pacific. These included the *Scenic Limited* and the *Exposition Flyer*. In the late 1940s, the Western Pacific would become a partner in operating the famous *California Zephyr* streamliner, along with the Denver & Rio Grande Western and the Chicago, Burlington & Quincy. The *California Zephyr* was known for its scenic route but also for its world-class dining.

For More Information See:

<https://coloradorailroadmuseum.org/2022/01/07/dining-on-the-rails-january-2022-western-pacific-pork-tenderloin/>