

Breakfast Recipe #2: Homemade Granola

Here's an idea.

One of the most useful pots, or even better, two pots, is the mundane, cast-iron, old-fashioned dutch oven, that you can find at flea markets or second hand stores for a few bucks. Target even sells them preseasoned for around \$50

Presuming that you will act on this excellent, low-cost idea, this recipe calls for its use.

YOU'LL NEED

Old fashioned oatmeal, 2 cups

Cashew pieces, 1/3 cup

Pecans, chopped, 1/3 cup

Sesame seeds, 1/3 cup

Sunflower seeds, 1/3 cup

Kosher salt, ¼ tsp.

Wheat germ, toasted, ¾ cup

Brown sugar, 1/3 cup

Cinnamon, 1 tsp.

Dried cranberries (craisins), 1 ½ cups

DIRECTIONS

1. Get ready large dutch oven, sheet pan, large.
2. Over medium-low heat, add the oats, cashews, and pecans to dutch oven.
3. Toast, stirring often, 10 minutes. Often! To keep from scorching.
4. Add sesame seeds.
5. Add sunflower seeds.
6. Toast another 10 minutes, stirring often.
7. Add the salt, wheat germ, and brown sugar.
8. Cook 2 minutes, stirring constantly.
9. Add cinnamon and raisins.
10. Transfer granola to layer sheet pan to cool.