



ORANGE, CRANBERRY, CARDAMON COLORADO MILLET PORRIDGE

Ingredients (4 servings)

1 cup Millet
3 cups Water
1 pinch Salt
2 ½ small Apples, cored,
½ inch dice
½ cup dried Cranberries,
Raisins or Cherries

2 tsp Orange, dried, minced
or powdered
2 Tbsp Honey
2 Tbsp Cinnamon, ground
½ Tbsp Nutmeg
1/8 tsp Cardamom
Optional: ¾ cup Milk

Directions

Add millet, water and salt to a medium saucepan. Bring to a boil. Once at a boil, add the remaining ingredients to the millet. Mix well and reduce the heat to low and cover. Cook the porridge for ~20 minutes or until all water is absorbed. Serve warm and enjoy! This cozy bowl of porridge is the perfect accompaniment to a cup of coffee, tea or cocoa on a chilly morning. Adding fresh milk from the farm makes this a perfect breakfast for an active day outside.