



## Hot Oats Brule

Start with Oatmeal Mix:

- Mix of 1/2 Irish steel cut oats
- 1/2 Quaker slow cooking oats
- 1/3 cup of raisins
- 1/4 cup of slivered almonds

Fill a Cup container full with: milk 2 cups

One Cup container full with the Oatmeal Mix.

Put about 1-2 tablespoons of salt in the milk.

Get the milk almost to boil, pour in the oatmeal.

Bring down the temperature to moderate

Stir regularly (otherwise the mixture sticks to the bottom).

Cooking takes 25-35 minutes.

If you don't serve it immediately, pour content into the crock pot, set the crock pot on low.

Fill about 1/3 – 1/2 of a Ramekin with oat mixture.

Sprinkle raw sugar (about 1 spoonful) on top

Torch the sugar until it has crystallized

Make a topping (half sour cream, half vanilla yogurt)

Put a dollop of topping on top of the Brule, serve. Serves 10-12 people.