



On the Farm Savory Porridge

Serves 4

INGREDIENTS

- 1 cup Doubling Thomas Farms' oat groats
- ½ cup wild rice
- 1 lb pork sausage
- 1 onion
- 1 clove of garlic
- 1 teaspoon Salt and pepper, or to taste
- 1 fried egg/serving

INSTRUCTIONS

1. Cook oat groats:
 - a. Combine 1 cup of oat groats and 1 & 1/2 cups of water. Bring to a boil. Let simmer for 30-40 minutes, or until tender.
2. Cook wild rice
 - a. Combine 1/2 cup of wild rice to 1 cup of water. Bring to a boil. Let simmer for 20-30 minutes, or until tender.
3. Over medium heat, fry the sausage in a sauté pan until browned.
4. Set aside cooked sausage, leaving most of the excess grease in the pan.
5. Dice the onion and garlic.
6. In the same pan, sauté the onion, garlic, salt and pepper with the drained sausage grease for 5 minutes.
7. Mix oat groats, wild rice, sausage, onion, and garlic in a serving bowl.
8. Using any remaining sausage grease, fry eggs.
9. Portion into individual bowls and top with an egg.
10. Crowd the table, eat, and enjoy!

Tip: Top with your favorite shredded cheese