

Food Item: Oatmeal (Oven or Stove Top)

Recipe # R-B4

Yield: 68, 1/2 cup servings / 34, 1 cup servings

Start Prep time: Day before Service, 20 minutes day of

INGREDIENTS	QUANTITY	UNITS
Rolled Oats (1 package)	3	pounds
Water	1	gallon
Apple Cider	1	gallon
Salt	1	tsp
Optional:		
Cinnamon	1	Tbsp
Brown Sugar	1	cup

METHOD OF PREPARATION

For Oven Preparation:

1. For Oven Preparation combine oats and liquid in a 4" shallow full sized steam table pan a day ahead of time, just before you finish your shift. Cover the pan and place in the refrigerator overnight.
2. The day of service, 20 minutes before breakfast starts bake the chilled oat and liquid mixture in a 375°F oven for about 10 minutes or until hot and creamy.
3. Stir in the cinnamon and sugar and hold at 135°F through service.
4. Serve 1/2 cup of oatmeal to elementary students, and 1 cup to middle/high school students.

For Stove Top Preparation:

1. Combine liquid and oats according to package recommended quantities, and prepare as stated.

***For a fuller flavor replace 1 cup of water with 1 cup of 1% white milk. Serve with Warm cinnamon apple slices.**

Chef Notes:

1/2 cup of oatmeal provides:
1 grain/bread