



Sorghum Hot Cereal

Ingredients

- 3 cups of water
- 1 cup Sorghum Grain
- Cinnamon sprinkled to taste
- Agave nectar drizzled to taste
- Sea salt sprinkled to taste
- 1 tbsp Raw Organic Coconut Oil

Directions

1. In medium pot, add one cup of Sorghum and three cups of water.
2. Bring to boil then reduce the heat to medium low.
3. Cover your pot with a lid and simmer for an hour. When fully cooked, your grain should be soft (not mushy and not hard) when done. If there is any liquid left over, drain it out.
4. Add raw coconut oil and stir till melted and evenly combined.
5. Scoop Sorghum into bowls and sprinkle with cinnamon, agave and a dash of sea salt to taste.

We want to see how your Sorghum Hot Cereal came out, send us your pictures!

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