

## Porridge & Fruit Salad (Working as a kitchen)

### Porridge

1 & ½ cups large flake oatmeal  
2 & ¾ cups water  
¼ tsp salt

#### Serving choices per student:

1/3 cup milk X \_\_\_\_\_ = \_\_\_\_\_ cups  
1 Tbsp. brown sugar X \_\_\_\_\_ = \_\_\_\_\_

1. In a medium saucepan, bring water to a boil with the lid on. Turn heat down to medium; with a wooden spoon, gradually stir in oatmeal, then the salt.
2. **REDUCE** heat to low; cover with a lid and simmer for 12 minutes. **DO NOT STIR! WATCH CLOSELY** as porridge likes to boil over. If it tries to go over just lift the entire saucepan temporarily off the burner with the lid on until the oatmeal settles.
3. After 12 minutes, give the porridge a stir and decide if it is cooked or not. May need a few more minutes. Remove from stove and serve. **SOAK SAUCEPAN!!!**

### Fruit Salad

2-3 canned peach halves  
¼ cup peach syrup  
Small bunch grapes  
½ medium-sized apple

Wash, peel and core fruit as necessary. Chop or slice fruit into bite-sized pieces. Gently combine fruit and peach syrup in a large bowl. Use a large plastic spoon to serve into custard cups.