

Nora Mill Granary
7107 South Main Street
Helen, GA 30545

706-878-2375
noramill.com

Nora Mill Pioneer's Porridge
INSTANT POT
Directions

Time: 20 minutes

Servings: 3-4

Ingredients:

- (1) Cup Nora Mill Pioneer's Porridge
- (3) Cups Water
- (1) Teaspoon Salt
- (3) Tablespoons White Sugar
- (3) Tablespoons Brown Sugar
- (2) Tablespoons Butter

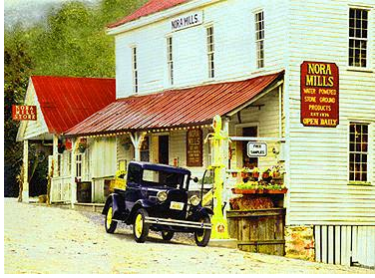
Directions:

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- Prep:
 - None - this is a no stir method for great results!
- Instant Pot setting:
 - Set to Multigrain/Normal at HIGH pressure setting @15 Minutes
- Add ingredients:
 - Add Water into pot.
 - Add salt into pot.
 - Add Nora Mill Pioneer's Porridge into pot
 - Stir all ingredients to break up any clumps in pot.
 - Place lid firmly on Instant Pot and put vent on seal.
 - Allow to cook as per program set in above setting.

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Directions, continued:

- Once pressure cooking complete:
 - SLOW (Natural) release for 5 minutes (*don't touch the vent - leave on seal)
 - After 5 minutes, you may turn the vent to do a QUICK release.
 - Wait for indicator to drop before opening the lid on the pot. When safe, you can proceed to next step in final cooking.
- With lid off, your pot should have Porridge on bottom fully cooked
- Next stir the pot of Porridge making sure you gently free any porridge on bottom of pot
- Add both White Sugar and Brown Sugar into pot and stir in fully.
- Finally, stir in butter.
- You can turn OFF the Instant Pot by pressing cancel.
- Enjoy!



**To maintain the flavor
and nutritive qualities of whole
grains, they should be kept
in airtight containers in the
refrigerator or freezer.**



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