



ANSON MILLS

Rustic Coarse-Style Oatmeal

Yield

3 or 4 servings

Time

About 25 minutes

Equipment Mise en Place

For this recipe, you will need a medium heavy-bottomed saucepan, a fine-mesh tea strainer, and a wooden spoon.

Ingredients

1 cup (5.25 ounces) Anson Mills Handmade Toasted Stone Cut Oats
3 cups spring or filtered water
Scant ½ teaspoon fine sea salt
Butter, brown sugar, and/or heavy cream for serving

Directions

- 1.** Place the oats and salt in a medium heavy-bottomed saucepan and pour the water over them. Stir once. Allow the oats to settle a full minute, tilt the pan, and skim off and discard the chaff and hulls with a fine-mesh tea strainer.
- 2.** Place the saucepan over low heat. Cover partially and bring the oats to a drowsy simmer without stirring. Continue to simmer over the lowest possible heat, stirring only once or twice, until the oats thicken, about 20 minutes.
- 3.** Remove the pan from the heat, cover, and let rest for 3 minutes. Serve the oatmeal hot with butter, brown sugar, and cream (or any combination thereof).