



Breakfast, Serves 30

Boathouse Granola

Our homemade granola has received a fair amount of compliments. The two most common ones are, “it’s great” and “it’s really great.”

Our Boathouse Food Manager Hilary Valentine adapted the river granola from Megan’s Granola – which is a pretty famous recipe in the homemade granola world.

The main difference is our version cuts out the sugar. Here’s what we roll with.

8 Cups	Rolled Oats	1 Cup	Almonds (finely chopped)	3/4 Cup	Honey
1.5 Cups	Wheat Germ	1 Cup	Pecans (finely chopped)	1 Cup	Vegetable Oil
1 Cup	Sunflower Seeds	1 Cup	Walnuts (finely chopped)	3 TBSP	Ground Cinnamon
1 Cup	Flax Seeds	3/4 Cup	Maple Syrup	5 TBSP	Vanilla Extract
1 Cup	Pepitas or Pumpkin Seeds			2 Cups	Raisins or Cranberries (dried)
1.5 Tsp	Sea Salt				



The Doing of the Thing: Get your oven going to **325F**. Cover baking sheets with parchment paper.

Jumble up your oats, wheat germ, seeds and nuts in a big bowl (save the raisins/cranberries until the end). In a medium bowl, mix up your salt, syrup, honey, oil, cinnamon and vanilla. Stir it real good.

Now add your syrupy mixture to your oatsy mixture.

Hilary strongly suggests putting on gloves for this next move of hand mixing. Yeah, you could paddle it around with a big spoon or something – but you wanted Hilary’s technique, and here it is. She recommends a hands-on deep granola tissue massage to make all the flavors “really get in there.”

Home stretch

Now spread it all out on the parchment paper on the baking sheets and bake about 10 minutes. Take it out and mix it around. Stir it up. Then back in the oven for 10 more minutes or until toasty and granola-like.

Let it cool off, add your raisins or cranberries and you’re good to go. Breakfast will never be the same.