

Scot's Granola

2 tbsp amaranth
2 cups pecans (whole)
1 cup almonds (whole)
1 cup shredded unsweetened coconut
1/2 cup light cooking oil
6 cups oats (not instant or 1 minute)
1/4 cup flax seeds
1/2 tsp salt
1 tsp cinnamon
1/2 cup maple syrup
1/4 cup agave nectar
1-2 cups of dried fruit (optional)

Preheat the oven to 325°.

Preheat a dry, stainless steel skillet (with lid) to medium/medium-high heat. Add 1 tbsp of amaranth, cover with lid and give it a shimmy shake. Continue until most of the amaranth has popped. Now, throw that popped amaranth away because you probably burnt it. Repeat twice until you successfully pop and do not burn 2 tbsp of amaranth. Transfer popped amaranth to a large mixing bowl.

Toast nuts in the same skillet. Once toasted, finely chop and add to mixing bowl. Toast coconut in same skillet. Once toasted, add to mixing bowl. In same skillet, add the oats and the oil. Cook until fragrant and lightly toasted, then transfer to the large mixing bowl. Add flax seeds, salt and cinnamon to the mixing bowl and mix to combine all the dry ingredients.

Using the same half-cup measuring cup that you used to measure the oil (because then the syrup won't stick), measure out the maple syrup and agave nectar (just eye ball it) and add to the mixing bowl. Mix to combine and then transfer the mixture onto a large baking sheet. Bake in the oven for 30-45 minutes or until desired crunchiness.

Once the granola has cooled, mix in dried fruit (if desired) and place in sealed container to store.

(Servings: 10, Prep time: 45 min., Cook time: 45 min., Difficulty: Easy)