

RECIPES FROM three eighty ate

COCONUT CORNMEAL PORRIDGE

2 cups	Cornmeal
1 1/2 cups	Coconut Milk
1 cup	Water
1 tsp	Vanilla Extract
1 tbsp	Sugar
Pinch	Kosher Salt

In a large pot, add in the coconut milk, water & sugar and bring to a boil. Slowly begin to whisk in the cornmeal - so to prevent any lumps. Reduce heat to a simmer and cook until the mixture thickens - about 15 minutes, stirring occasionally making sure to not burn the bottom of the pot. Once thick, add in the vanilla extract & salt and adjust the seasoning to your preference. If the mixture becomes too thick, adjust the consistency with additional water or coconut milk. Serve as is or top with your favorite toppings!

Yield - 10 servings

Serving Size - 6 ounces