

granola heirloom and raisin tomatoes



**JAMES
BEARD
FOUNDATION**

Yield: about 2 quarts

ingredients:

- 3 cups Quaker Old-Fashioned Oats
- ½ cup + 2 tablespoons almond flour
- 1 cup Marcona almonds, roughly chopped
- ½ cup extra virgin olive oil
- 2 cloves garlic, peeled and crushed
- ½ teaspoon red pepper flakes
- ¼ cup packed fresh basil leaves
- ½ cup barley malt syrup
- zest of 1 lemon, finely grated
- 1 teaspoon ground black pepper
- 1 teaspoon sea salt
- ¼ cup dark brown sugar

instructions:

Servings: 16

For the granola:

1. Preheat the oven to 350 degrees F.
2. Stir oats and almond flour together. Spread on a baking sheet and toast for 15 minutes, until the oats become fragrant.
3. Turn the oven down to 275 degrees F.
4. While the oats are toasting, bring the olive oil, red pepper flakes, and garlic to a boil. Once it boils, turn off the heat and stir in the basil leaves. Cover this mixture and let it steep for 30 minutes.
5. In a large mixing bowl, combine barley malt syrup, lemon zest, pepper, sea salt, and brown sugar. When the olive oil is done steeping, strain it through a fine mesh sieve into that bowl. Whisk the oil and syrup together well.
6. Pour toasted oat mix and chopped almonds into the same bowl and stir them together until the oats and nuts are coated.
7. Spread the granola onto a baking sheet and return it to the oven for 20 minutes, stirring the granola and turning the pan 180 degrees halfway through. The granola should look dark brown and smell fragrant and toasty. Once it is cool, it should no longer be sticky. If it is, return it to a low oven for about 10 more minutes.
8. When the granola is cool, break it up into smaller clusters. Store it in airtight containers at room temperature.

For the tomato raisins:

1. Preheat oven to 200 degrees F.
2. On a parchment lined baking sheet, spread the whole tomatoes- if they are larger, cut them in half.
3. Bake for 8 to 10 hours until most of the moisture is removed and they appear similar to raisins.

To finish:

1. When the granola is cool, break it up into smaller clusters. Mix in the tomato raisins.
2. Store it in airtight containers at room temperature.

Recipe created by Chef Marco Canora