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Oatmeal with Blueberry Pie Topping

Every year, we go to one of the local blueberry farms and pick blueberries. While we eat a lot of them fresh, I freeze several quarts of them so we can enjoy a bit of Indiana summer on a snowy day.

This “blueberry pie topping” is a favorite of ours. Because it takes minutes to prepare, I like to serve it on top of hot oatmeal for breakfast on cold winter mornings. But it is equally delicious served for dessert on vanilla ice cream, rice pudding, or plain cheesecake.

1 ½ tablespoons unsalted butter
1 cup frozen blueberries (slightly thawed)
2 tablespoons packed light brown sugar
1 ½ teaspoons cinnamon
1/3 cup water
2 tablespoons dark raisins (can substitute dried sweetened cranberries or golden raisins)
2 tablespoons walnut pieces
2 cups hot oatmeal, prepared according to package directions

Melt the butter in a small nonstick skillet over medium heat.

Add the blueberries and cook for one minute, stirring to prevent burning.

Reduce the heat to medium low.

Add the brown sugar and cinnamon and cook for another minute. Again, stir constantly to prevent the sugar from burning.

Add the water and raisins. Cook for one minute, stirring occasionally.

Remove the skillet from the heat and stir in the walnuts.

Divide the oatmeal equally in two serving bowls and top with the warm apple mixture.

Serve immediately.

Serves 2.

Victoria Wesseler