

Bulgur and Coconut Hot Porridge

Serves: 4-6

2 Cups Coconut Milk
2-3 Cups Water
2 Cups Bulgur
½ Teaspoon Kosher Salt
2 Tablespoon Honey
1 Teaspoon Vanilla Extract
½ Teaspoon Cinnamon
¼ Teaspoon Nutmeg

Bring the coconut milk and half of the water to a boil. Stir in the bulgur and bring back to a boil. Lower the heat to a simmer. Stirring often, allow the mix to simmer until the bulgur is tender but still with a slight bite. If the bulgur is drying out, add more water to prevent burning. Stir in the salt, honey, vanilla and spices. Taste and adjust seasoning as needed. Serve hot.

*Soak bulgur in water overnight for a softer porridge