Cornmeal Porridge

This is another delicious whole grain breakfast that can be served as an alternative to oatmeal.

Serves 50 adults

Ingredients

6 ½ cups (or 2 ½ lb.) yellow cornmeal or stoneground polenta
2 teaspoons salt
15 cups boiling water
15-17 cups 1% milk, hot
2 cups brown sugar
1 tablespoon cinnamon
2 teaspoons nutmeg
5 tablespoons vanilla extract
3-5 strips of orange zest, optional

Directions

1. In a medium stock pot, heat water to boiling. Add salt.
2. Slowly whisk in cornmeal. Add milk a little at a time.
3. Add sugar, spices, vanilla, and orange zest. Whisk continuously to prevent scorching.
4. Simmer for 20 to 30 minutes, whisking every few minutes, until cornmeal is fully cooked, and the mixture has thickened.