

Oatmeal

No. of people: 15

Water	10 cups
Oats	5 cups

Directions:

1. Bring the water to boil – be sure the lid is on!
2. **For larger oatmeal amounts start boiling at 5:15 AM.**
3. Stir in oats. Oats should go in by **6 AM**.
4. Bring to a boil again **with the lid off!**
5. Turn off the heat and **cover**. Stir every 5 minutes; In approximately 20 minutes the oats will be ready.
6. Replace lids for serving.

If the oats look too “soupy”, stir in a handful or two of oats.

If they look too thick, stir in a cup or two of water.

Calculation ratio:

2 Cups of Water per 1 Cup of Oats

2 Quarts of Water per 1 Quart of Oats

Conversion ratio:

1 Quart = 4 Cups