COOKING Whole GRAINS

~PUTTING GOOD FOOD ON TABLES AND AGENDAS~

Getty's Grain Cooking Guide

LIQUID NEEDED	COOKING TIME	YIELD	
2 cups/500 ml	20 – 25 min	3 ½ cups/875 ml	
3 cups/750 ml	45 – 60 min	3 ½ cups/875 ml	
2 ½ cups/675 ml	35 – 45 min	3 ½ cups/875 ml	
2 cups/500 ml	20 min	4 cups/1l	
2 cups/500 ml	10 – 12 min	3 cups/750 ml	
2 cups/500 ml	10 min, heat off	3 cups/750 ml	
2 ½ cups/675 ml	25 – 30 min	3 ½ cups/875 ml	
3 cups/750 ml	20 min	4 cups/1l	
2 cups/500 ml	10 min	3 cups/750 ml	
2 cups	4 min	3 cups/750 ml	
2 cups/500 ml	12 – 15 min	3 cups/750 ml	
4 cups/1l	Presoak, then 45 – 60 min	3 cups/750 ml	
4 cups/1l	20 min	3 cups/750 ml	
4 cups/1l	Presoak, then 45 – 60 min	3 cups/750 ml	
3 cups/750 ml	45 – 55 min	3 ½ cups/875 ml	
	2 cups/500 ml 3 cups/750 ml 2 ½ cups/675 ml 2 cups/500 ml 2 cups/500 ml 2 cups/500 ml 2 cups/500 ml 3 cups/675 ml 3 cups/675 ml 2 cups/500 ml 4 cups/500 ml 4 cups/11 4 cups/11	NEEDED TIME 2 cups/500 ml 20 - 25 min 3 cups/750 ml 45 - 60 min 2 ½ cups/675 ml 35 - 45 min 2 cups/500 ml 20 min 2 cups/500 ml 10 - 12 min 2 cups/500 ml 10 min, heat off 2 ½ cups/675 ml 25 - 30 min 3 cups/750 ml 20 min 2 cups/500 ml 10 min 2 cups/500 ml 12 - 15 min Presoak, then 45 - 60 min 4 cups/1l 4 cups/1l 20 min Presoak, then 45 - 60 min 45 - 60 min	

Did You Know...

Whole grains provide fiber, antioxidants, vitamins, and minerals shown to reduce the risk of heart disease, stroke, diabetes, and some cancers.

It is recommended adults & kids eat 3-4 servings of whole grain per day.

To ensure you're getting whole grain products, look for the words "whole grain [insert name of grain]" at the top of the ingredient list.

As shown many whole grains are naturally gluten free. Read labels to ensure there is no cross-contamination.

Tips & Shortcuts

Cook by placing dry grains in water or stock, cover with lid, bring to boil, reduce heat and simmer for specificd time or until grain is tender. Drain excess liquid from larger grains if necessary.

Reduce cooking time, soak whole grains in water for 1 to 2 hours before cooking.

Double the amount and freeze extras for quick and easy meals another day.

Stow cooked grains for up to 1 week in the fridge.

 $Fue_{\it 3}e$ cooked grains for up to 6 months (not recommended for teff or amaranth).

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