

Millet Vege Loaf

Ingredients: 2 cups millet, 1 onion, 1 cup oatmeal, 3/4 cup nutritional yeast, 2 stalks celery, 2 carrots, 1tbs oil, 2tsp salt, bread crumbs (optional), a pinch of cayenne pepper, other seasonings of choice including turmeric and vegan chicken style instant broth and seasoning

Soak millet for about 5 hrs, rinse and cook drained millet in a pot of water enough to cover millet. Chop onion, garlic, carrots and celery in a food processor. Bring water to boil in a pan and cook the oatmeal, adding some of the ingredients from the food processor along with vegan chicken style seasoning, turmeric and other choice seasonings. Add the cooked oatmeal mixture to the warm or hot millet along with the nutritional yeast and stir to mix thoroughly. Add oil or butter, mix. Texture must be firm enough for a spoon to stand without dropping. If necessary, add some fine bread crumbs to firm mixture. Oil a shallow baking dish and pour mixture, spread evenly. Cover and bake at 350 until golden brown on the edges. The same mixture can be used to make individual burgers. Enjoy. God is good.