

**READY FOR THE WEEKEND #603:
"GOLDENEYE" – VENICE, CA
RECIPIES**

GRANOLA

Ingredients:

6 cups rolled oats
1/2 cup wheat germ
1/4 cup honey
1/4 cup vegetable oil
1 cup raisins

For other variations, add any of the following:

1/4 cup coarsely chopped almonds, cashews, peanuts, or walnuts
1/4 cup bran
1/4 cup unsweetened shredded coconut
1/4 cup sesame or sunflower seeds
1/4 cup nonfat milk

Directions:

- Preheat oven to 300F.
- Grease three large baking sheets (with rims). In a large bowl, mix the oats together with the wheat germ.
- In small saucepan, heat the honey and oil until honey is thin and runny. Add mixture to oats and blend well.
- Spread the granola thinly and evenly on baking sheets and bake about 15 min, or until lightly browned. Cool.
- Spoon into a large bowl, add raisins, and mix thoroughly.
- Store in tightly covered container and keep in a cool dry place.

ALMOND GRANOLA BARS

Ingredients:

1/3 cup butter
3 cups granola
1 cup chocolate chips
1/2 cup sliced almonds
1/3 cup shredded coconut
1 can sweetened condensed milk (14 oz.)

Directions:

- Preheat oven to 350 degrees.
- Melt butter in 13 x 9 x 2-inch pan in heated oven.
- Sprinkle the granola over the melted butter and bake for 10 minutes.
- Remove pan from oven and sprinkle chocolate chip, almonds, and coconut over granola mixture. Evenly pour the sweetened condensed milk on top.
- Bake for 20 to 25 minutes.
- Cool. Cut into squares.