Chia Seed Porridge Lite

- 2 T <u>hemp seeds</u>, or <u>sesame seeds</u>
- 2 T <u>chia seeds</u>
- 2 T freshly ground <u>flax seeds</u> (Grind a cup full at a time in a food processor and refrigerate)
- 1 cup blueberries
- 1 T dried <u>mulberries</u> (or your favorite dried fruit)
- 1 peach, diced
- 14 walnut halves, lightly toasted and halved again (or your favorite nuts)
- 2 T <u>Grape Nuts</u> cereal

Mix the hemp or sesame seeds with 1 cup of water in a food processor to make 'milk'. Or, use 1 cup of **almond milk** and just add the hemp or sesame seeds. Add the chia seeds and the flax seeds. Wait 2 minutes, then stir. Add all other ingredients, except the Grape Nuts, which are added to each portion just before serving. Keeps well in the refrigerator for a day or two. Serves 2.

This combination will keep you full, but not too full for several hours. It is great as a snack food and can easily go without refrigeration, making it ideal for hiking or biking excursions. As Mark Bittman reminds us, exercise and sunshine can give us the Vitamin D we need in our milkless universe.