

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

## Farina Variants

Date added: 2021/03/04

### Basic Farina

### Ingredients

### Method

### Dominican Farina

Inspired By:

<https://www.dominicancooking.com/13244-farina-cream-wheat-dominican-style-recipe.html>



### Ingredients

- 1 cup Water
- 1 ½ cup milk
- ¾ cup Farina
- ¼ cup Sugar
- 1 tbs Butter
- ¼ tsp Salt
- ¼ tsp ground Cinnamon
- 1 pinch ground Clove
- 1 pinch ground Nutmeg

## Method

1. Whisk everything except butter to a medium saucepan, put saucepan on medium heat.
2. Simmer, whisking occasionally to prevent clumps, until at preferred consistency. (G prefers it thick enough that a scoop sticks to an inverted spoon, B prefers it like a thick soup)
3. Remove from heat, and stir in butter.
4. Serve immediately.

## Notes

You can replace the ground cinnamon with a cinnamon stick if you prefer, or are trying to impress someone.

## Cranberry Farina

Inspired by:


## Ingredients

- ½ cup farina
- 1 cup water + 1 cup water
- 1 cup cranberries (fresh or frozen)
- ½ cup sugar
- 1 TBS butter
- *optional* zest of one orange

## Method

1. Add cranberries, sugar, orange zest, and 1 cup water to a saucepan over medium high heat.
2. Simmer ~10-20 minutes until cranberries have broken down and sauce is thickened.
3. Remove from heat and whisk in farina and 1 cup water, then return to medium heat and cook until farina is at desired consistency.
4. Remove from heat and stir in butter, when butter is melted it's ready to serve.

## Notes

Let's try adding a pinch of salt to the cranberry sauce next time.  You can replace the first cup of water with orange juice for extra orange flavor, though you might want to adjust your sugar.

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:

<https://wiki.cookie mountain.org/doku.php?id=recipes:farina&rev=1616429487>

Last update: **2024/08/07 01:20**

