Irish Oatmeal: The Best in The World, Ever

Serves 4

First make the stewed fruit

4 oz. mixed dried fruit
½ cup water
¾ cup sugar
¼ cup Irish whiskey
1- 3" cinnamon stick

In a small saucepan, combine all the above ingredients and bring to a boil, stirring to dissolve the sugar. Turn the heat to low, simmer for about 5 minutes, then cover and let sit.

For the Oatmeal

4 cups water
¼ tsp. salt
1 cup McCann's Irish Oats
½ cup milk (I use 2%, but any will do)

Bring the water and salt and oats to a boil in a saucepan, then turn the heat to low and simmer for 30 minutes, uncovered, stirring occasionally.

At the end of 30 minutes, add the milk. Simmer 5 minutes more, then cover and let sit about 10 minutes. The oatmeal should be creamy and thick, with just a little bite to the oats.

To Finish

butter
heavy cream
demerara sugar
a wee dram of Irish Whiskey

Divide the oatmeal amongst four shallow bowls. Put a dollop of butter in the center (you know how much you want), sprinkle with about 1 tablespoon demerara sugar (or brown sugar if you don't have the other). Top with a spoonful of the stewed fruit.

Pour about 2 tbsp. or more of the cream around the edge of the oatmeal, then drizzle 1 to 2 teaspoons of the Irish whiskey over the top (it takes very little to make an impact - experimentation is the key). Now sit down and enjoy the best oatmeal in the world, ever.

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