

Millet Almond Rounds

This is the perfect easy-to-make 4Leaf party appetizer. The recipe comes from *The Great Life Cookbook* by Priscilla Timberlake and Lewis Freedman.

Yield: about 50 two-inch rounds

Ingredients:

- 5 cups dry millet
- 12 ½ cups water
- 2 teaspoons sea salt
- 2 ¾ cups raw almonds
- ½ cup dried currants
- 1 large bunch chopped parsley

Instructions:

1. Rise and drain the millet. Place in a large cooking pot, add water and sea salt, then cover.
2. Bring to a boil then lower to a simmer. Cook for about 25 minutes. Check it intermittently, as some stovetops and pot types can affect the cooking time.
3. In a bowl, toss almonds with tamari. Place on a baking sheet and bake at 350°F until toasted, about 10 minutes.
4. Chop almonds by hand or in a food processor. The texture should be coarse, not powder-like.
5. Stir chopped almonds and currants into the cooked millet.
6. Once the mixture is cool enough to handle, add the parsley and mix again.
7. Mold the mixture into 2-inch diameter balls.
8. Let sit at room temperature for 20 minutes or more before serving.

Note: If you want to make these rounds look more festive, add ¾ cup roasted almonds and ¼ cup dried currants into a bowl and lightly roll each ball in the mix.

