

# The Ancient Grain for Modern Life



**KAMUT® Khorasan Wheat**  
Produced with passion, fairness  
and respect for the earth.

The KAMUT® trademark ensures the high quality standard of pure, organically grown, ancient Khorasan Wheat. It's ideal for people with modern wheat sensitivity & suitable for a wide variety of delicious products.

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OTG | RECIPES

## GRANDMA'S BISCUITS

### INGREDIENTS

- 2 cups Kamut flour
- 4 TSP baking powder
- 1 TBSP honey
- 1/3 cup olive oil
- 3/4 cup buttermilk
- 1 cup grated cheese and or bacon bits optional

### DIRECTIONS

Preheat oven to 400 °F. Combine flour and baking powder together. In another bowl stir



honey, olive oil and buttermilk together. Mix the wet ingredients into the dry to form a soft dough. Pat into 1 inch thick on a lightly

floured counter. Cut with a biscuit cutter. Place on a cookie sheet lined with parchment and bake at 400 °F for 20 minutes.

## JAPANESE NOODLE SALAD

### INGREDIENTS

- 1 454 g. package Artesian Acres Kamut Capellini cooked. Rinsed with cold water.
- 1 cup edemame, cooked and cooled
- 3 cups vegetables, julienned (carrots, cucumber, snow peas, and red pepper)
- 1 TBSP black and white sesame seeds

### DRESSING:

- 1 lemon, juiced
- 1/3 cup rice vinegar
- 1/3 cup tamari or soy sauce
- 3 TBSP mirin (sweet cooking wine)
- 1 TBSP sugar or maple syrup
- 1/3 cup miso soup or chicken broth

- 1 TBSP ginger, grated
- 1 TSP sesame oil
- 3 TBSP grapeseed oil or vegetable oil

### DIRECTIONS

Combine cooked capellini with vegetables. Whisk together dressing ingredients and pour over veggies and pasta.

