

Hello, Cereal Lovers.

Justin Warner Creations

#CerealLoversWeek

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Hello, Cereal Lovers.

Justin Warner is known for defying the status quo and reinventing common dishes in a bold, flavorful and always exciting way. We knew Justin was the perfect person to take cereals everyone knows and loves to a place nobody expected. From the traditional home pantry to bold, breakthrough and inspiring ... Justin delivered.

We invite you to try Justin's creations, tell us what you think at HelloCerealLovers.com and share your cereal recipe ideas with us. We're looking for new ways to take your favorite cereals out of the breakfast bowl and into new places!

Cocoa Puffs® Carbonara



4 servings

Prep Time: 20 Minutes

Start to Finish: 35 Minutes

2 eggs

1/2 teaspoon grated lemon peel

2 teaspoons fresh lemon juice

1 cup grated fresh Parmesan cheese

1/2 cup Cocoa Puffs® cereal

4 slices bacon, diced

2 2/3 cups rotini pasta (8 oz)

Finely chopped fresh parsley

1. In small bowl, beat eggs, lemon peel, lemon juice, cheese and cereal; set aside.

2. In 12-inch skillet, cook bacon until crisp. Reserve bacon drippings with bacon; set aside.

3. Cook pasta as directed on package; drain.

4. Add pasta to skillet with bacon and drippings; toss. Over medium heat, gradually add egg mixture, stirring constantly, to make a sauce. Toss; sprinkle with parsley.

Cocoa Puffs® Carbonara 

Banana Nut-Split Pea Soup



4 servings

Prep Time: 1 Hour

Start to Finish: 3 Hours

1 cup dried split peas (8 oz), rinsed
4 cups water
2 cups chicken broth
1 cup water
1 small onion, peeled, quartered
2 cloves garlic, smashed
1/3 cup carrot brunoise (finely cubed)
1/4 cup chopped almonds
6 oz smoked ham hocks
1 1/2 cups chicken broth
1 cup Banana Nut Cheerios® cereal
1 banana
1 teaspoon salt
1/2 cup grated fresh Parmesan cheese
1/4 cup frozen peas, thawed, drained
Kosher (coarse) salt

1. In 3-quart saucepan, place split peas; add 4 cups water. Heat to boiling. Boil 2 minutes. Remove from heat; let peas stand in water 2 hours. Drain peas; rinse with cold water and drain again. Return peas to saucepan.

2. To split peas in saucepan, add 2 cups chicken broth, 1 cup water, onion and garlic. Heat to boiling. Reduce heat to simmer; cook 45 minutes.

3. Meanwhile, in 2-quart saucepan, place carrot brunoise, almonds, ham hocks and 1 1/2 cups chicken broth. Heat over medium heat to boiling. Reduce heat to simmer; cook 10 minutes.

4. Heat oven to 375°F. Using tongs, remove ham hocks from broth to cutting board. Pull apart hocks; dice ham and set aside. Discard bones. Drain broth from carrot-almond mixture into saucepan of split peas; reserve carrot-almond mixture.

5. Spray 4 regular-size muffin cups with cooking spray. In medium bowl, mash 1/2 cup of the cereal, the banana, 1 teaspoon salt, the ham and carrot-almond mixture. Divide mixture evenly into muffin cups. Bake 15 minutes.

6. Reduce oven to 350°F. Place silicone nonstick baking mat or cooking parchment paper on cookie sheet. In small bowl, stir together cheese, thawed peas and remaining 1/2 cup cereal. Divide mixture into 4 (3 1/3-inch) rounds on cookie sheet. Bake 8 to 10 minutes or until bubbly and golden.

7. Season soup with kosher salt to your liking. In 2 batches, blend split pea soup mixture in blender until uniform. Divide heated soup into 4 bowls. Place 1 "muffin" in center of each serving; place 1 Parmesan-cereal crisp on top of soup.

Banana Nut-Split Pea Soup

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**Inverted Total® Ravioli with
Plum and Tomato**



4 servings
Prep Time: 1 Hour 30 Minutes
Start to Finish: 2 Hours
Filling

1 teaspoon ground sage
1 teaspoon minced gingerroot
3/4 cup whipping cream
1/4 cup milk
1 envelope unflavored gelatin
Pinch grated lemon peel
Tomato-Prune Mixture
1/3 cup sun-dried tomatoes
6 pitted prunes
2 tablespoons butter
1/2 cup water
2 teaspoons soy sauce
Pasta
1 cup Total® cereal
1 1/2 cups all-purpose flour
1 teaspoon salt
2 whole eggs*
1/4 cup water
1 tablespoon olive oil
1 egg white*, beaten
2 tablespoons butter
Garnish
8 fresh sage leaves, finely cut to chiffonade

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

1. In 1-quart saucepan, combine ground sage, gingerroot, cream and milk. Over low heat, slowly heat to boiling. Cook 2 minutes. Remove from heat; gradually beat in gelatin with whisk. Stir in lemon peel. Transfer Filling to small bowl; refrigerate uncovered about 30 to 60 minutes until firm.

2. Meanwhile, in microwavable bowl, stir together Tomato-Prune Mixture ingredients. Microwave on High 3 minutes. Stir; set aside.

3. Place cereal in blender. Cover; blend until finely ground like flour. Pour ground cereal through fine mesh strainer or sieve into bowl of stand mixer. (Anything that doesn't pass through strainer goes back into blender; blend again. You should have about 1/4 cup ground cereal total.)

4. In medium bowl, mix ground cereal, flour, salt, whole eggs, water and olive oil. Using dough hook attachment, slowly mix contents of bowl to form a dough. Cover with plastic wrap; refrigerate 15 to 20 minutes.

5. Roll out dough with pasta roller as directed by pasta roller manufacturer. Place heaping 1/2 teaspoon filling mixture every 2 inches on pasta. Using pastry brush, brush some of the egg white around mounds of filling on pasta. Cover with another layer of pasta; pinch gently around filled center. Cut using a ravioli cutter or shot glass.

6. In saucepan of boiling water, cook filled pasta 6 to 8 minutes or until tender.

7. In 12-inch skillet, melt 2 tablespoons butter. Using slotted spoon, transfer ravioli and tomato-prune mixture to skillet; cook until pasta crisps slightly. Place on serving platter; garnish with sage leaves.

Inverted Total® Ravioli with
Plum and Tomato

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Fizzy Trix®



4 servings

Prep Time: 20 Minutes
Start to Finish: 30 Minutes

Drink

1 cup (8 oz) vodka
1 cup Trix® cereal
1/2 cup whipping cream
1/2 cup sugar
1/2 cup water
1/4 cup fresh lemon juice (2 lemons)
1/4 cup fresh lime juice (2 limes)
2 pasteurized egg whites*
2 cups ice cubes (not crushed)

Garnish

Dash aromatic bitters
Trix® cereal

1. Place vodka in small bowl. Stir in 1/2 cup of the cereal; let stand 15 minutes.
2. Place cream in another small bowl; stir in remaining 1/2 cup cereal. Refrigerate 15 minutes, stirring once.
3. In 1-quart saucepan, combine sugar and water. Heat to boiling; stir until sugar dissolves. Remove from heat; set aside to cool.
4. Stir vodka and cream mixtures. Strain mixtures into 2-cup glass measuring cup to remove cereal; discard cereal. Pour vodka-cream mixture into beverage shaker or quart-size jar with lid. Add lemon and lime juices, egg whites and sugar mixture. Shake drink like crazy. Add ice cubes to shaker; shake again like crazy.
5. Strain drink into 4 chilled martini glasses. Hit the foamy top with a dash of bitters; garnish with cereal.

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Fizzy Trix®

Reese's® Puffs® No-Bake Cookies



22 cookies

Prep Time: 20 Minutes
Start to Finish: 35 Minutes

Cookies

2 cups Reese's® Puffs® cereal
1/2 cup diced fresh blackberries
1/4 cup peanuts
4 oz dark baking chocolate
1/2 cup whole milk
1 teaspoon granulated sugar
1/2 teaspoon smoked sea salt (coarse) or regular salt

Garnish

Powdered sugar
Smoked sea salt (coarse)

Kitchen tool

Smoking gun

1. Use smoking gun to blow smoke bubbles into milk for 4 minutes.

2. In large bowl, combine cereal, blackberries and peanuts.

3. In microwavable bowl, microwave chocolate on Medium (50%) 1 minute. Stir; microwave 30 seconds longer or until chocolate can be stirred smooth. Stir in 2 tablespoons of smoked milk, granulated sugar and 1/2 teaspoon salt. Stir chocolate mixture into cereal mixture until coated. (Add a little more cereal if you like it a bit drier.)

4. Spoon mixture by teaspoonfuls onto waxed paper (some chocolate will pool around cookies). Refrigerate about 15 minutes or until set.

5. Sprinkle cookies lightly with powdered sugar and a pinch of salt. Store in airtight container.

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Reese's® Puffs® No-Bake Cookies

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Scallops Crudo* with
Vanilla Chex®



2 servings

Prep Time: 30 Minutes

Start to Finish: 30 Minutes

3 to 4 sea scallops, cut into ribbons
(cut crosswise into thirds)

1 to 2 tablespoons lime juice

Dash kosher (coarse) salt

2 cups dandelion greens (2 oz), coarsely
chopped

1 heirloom tomato, seeded, cored and diced

1/2 jalapeño chile, seeded, ribbed and
minced

4 teaspoons olive oil

Dash kosher (coarse) salt

Coarse ground black pepper

2 teaspoons butter

1/2 cup Vanilla Chex® cereal

1. Place scallops in shallow dish or bowl. Add lime juice; sprinkle with dash salt. Let stand at room temperature 15 minutes to marinate.

2. Meanwhile, in medium bowl, combine greens, tomato and chile. Add 3 teaspoons of the oil; toss. Season with dash salt and a few grinds of black pepper to taste. Set aside.

3. Remove scallops from lime juice; place in 10-inch skillet. Sear scallops with kitchen torch. (If you do not have a torch, heat 1 teaspoon oil and 1 teaspoon butter in nonstick skillet over medium-high heat. Remove scallops from lime juice; place in skillet. Cook 2 to 3 minutes, turning once, until golden brown.)

4. Using kitchen torch, torch cereal until lightly charred. (If you do not have a torch, heat 1 teaspoon butter in a skillet. Add cereal; cook until lightly browned, stirring constantly.)

5. On each of 2 serving plates, arrange greens and scallops next to each other. Gently crush some of the cereal, leaving some cereal whole. Sprinkle cereal between greens and scallops. Serve immediately.

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Scallops Crudo* with
Vanilla Chex®

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enjoy

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