DIY SPROUTS AT HOME

Ingredients:

- +<u>Sprouting seeds</u>
- +Mason Jar
- +Sprout Lid



Directions:

- Start with a clean jar and place I table spoon of the seeds in your mason jar and rinse your seeds with the sprout lid on.
- 2. While keeping those seeds in the mason jar add filtered water to cover the seeds and soak overnight to start the germination process.
- 3. For the next several days you will then rinse the seeds out3x a day (draining the water)
- 4.After approx. 3 -5 days the sprouts will be ready to use! If you do not use them all at once, store in the fridge for up to 7 days.

Note: I like to tilt the jar to help keep the seeds/sprouts from being bogged down by water even though you rinsed them. This helps keep them from getting mushy.



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