

Making the Best of Basics

FAMILY PREPAREDNESS HANDBOOK

Basic Sprouting Guide

How to Grow Fresh Vegetables Year-'Round
In Your Own Kitchen Garden

- Easily
- Quickly
- Inexpensively

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by

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[Making the Best of Basics](#)

*Family Preparedness Handbook
(11th Edition)*

And

**[Don't Get Caught
With Your Pantry Down!](#)**

*How to Find Preparedness Resources
for the Unexpected and Expected*

Basic Sprouting Guide

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Basic Sprouting Guide

Healthy Kitchen Gardening

My friend Richard tells this story¹ from his youth: *“I remember when I was a very young boy, and during all my growing-up years, each year Dad would buy one hundred baby chicks. Like all the other farmers in the area, he fed them starter mash and then growing mash until they reached their mature stage. Then most of them would be killed, dressed, and put into the freezer for our winter meat, leaving a few of the best layers to provide fresh eggs for the winter.*

I distinctly remember my dad putting those chickens on the scales, one at a time. He’d say, ‘Yep, this one’s five pounds! Yep, five pounds!’ Occasionally he’d say, ‘OOPS! This one didn’t eat enough, it’s not five pounds.’ I also remember the large streaks of yellow fat on the fatter chickens when they were being dressed and wrapped before freezing.

Sprouts are live whole food, providing great nutritional value to the diet.

Now I have a large family of my own. We’ve also raised our hundred baby chicks to five pounds with lots of fat on their bodies, too. A few of years ago, my then eight-year old son and I decided to experiment on a recommendation from a friend. He said we could increase the chickens’ growth with sprouts, so we decided to feed at least half of our chickens a diet of three-day sprouted wheat and other sprouts.

That year our chickens reached 6–6½ pounds with very little fat! The next year we decided to go all the way and feed all the chickens a sprout diet uniquely. Every bite of food we fed them was ‘live food,’ as opposed to ‘dead food’ of dried ground grains. Much to our surprise, not one chicken was less than 8 pounds, and some were as much as 8½ pounds—with absolutely no fat at all!

We had kept track of how many hundreds of pounds of grain it normally took to raise those chickens. The big surprise was that with the live sprouts, we used 25% less food by sprouting the same amount of grain—and yet those chickens were much bigger, heartier and had less fat!”

When we tell people about Richard’s experiment, sometimes we hear older folks say they don’t want to grow that much bigger!

They’re missing the point: *the importance of sprouts has nothing to do with adults growing to be giants, but being healthier and having less body fat at any age!*

Live sprouts have live enzymes, vitamins, minerals, and amino acids we need for everyday healthy living. The truth is we could live on “live” sprouts for a very long time and remain very healthy.

It doesn’t take too much effort to sprout seeds for food—*Quinoa seeds sprout in as little time as twelve hours!*

Reasons for using sprouts are so plentiful and so important it’s usually only a matter of listing them to convince you to try this very special kind of in-home gardening—accomplished in the comfort of your

¹ This story was told to me by Delsa Wilson, a long-time food storage consultant. Richard is currently president and owner of one of the largest sprouting equipment and seed businesses in the Intermountain West—he’s certainly committed to the concept of sprouting! Richard can be contacted at **Life Sprouts**. Be sure to ask about his organic honey! See next footnote for more about Delsa. © 2009 James Talmage Stevens, [Making the Best of Basics](#); and www.FamilyPreparednessGuide.com blogsite. All Rights Reserved. This content may be forwarded in full without specific permission, with copyright notice, contact information, links, and creation information intact when intended for non-profit use only. For any other use, permission in writing from the author is required. Questions regarding permission should be addressed to: editor@familypreparednessguide.com.

own kitchen. Increasing numbers of families find sprouting nutritious, delicious, and far less expensive than buying them at grocery store prices.

Nutritional Advantages of Sprouting

Nutritionally, dried seeds, grains, and legumes provide only a small portion of the total nutrients the body requires. However, once they are sprouted, seeds provide the largest relative amounts of nutrients per unit of intake compared to other food sources.

Sprouting multiplies the content of minerals and vitamins in the seed many times because a wealth of nutrients is released to aid the development of the seed during its growth process.

There is no doubt more nourishment contained in a plant's sprout than at any other time in its life cycle. Often, new nutrients occur where there were none before. Vitamins A, B complex, C, and E are increased—sometimes as much as ten times!

Both the quantity and quality of the protein in most sprouts are dramatically increased. New amino acids form as the seeds sprout, resulting in increased digestibility.

Sprouts are biogenic—alive and capable of transferring their life energy to your body.

They contain enzymes which aid in digestion of foods, provide a good source of fiber, and slow the aging process. They are also an excellent multipurpose vegetable.

Using sprouts greatly increases vitamin content of dishes, provides a “live” food, and in general supports better health for the body.

To add to all of their nutritional plusses, untreated and [organic sprouts](#) are free of pesticides and are pest-free, too.

Watching your weight? An additional benefit of sprouts is the low carbohydrate, fat, and cholesterol content—a real plus for weight-watchers.

Health Advantages of Sprouting

Why should you eat more sprouts? Here are some positive reasons:

- A tablespoon (T.) of [organic sprouting seeds](#) will generally fill a quart jar when peak sprouting is reached. A pound of seeds could make many bowls of sprouts!
- Sprouts are healthy, nutritious vegetables that cost less than store-bought vegetables.
- Organic sprouts are chemical-free, generally taste as sweet as baby vegetables, and are fresh and at their nutritional peak, not to mention undamaged by handling.
- Sprouting is easy—even a child can sprout! Children enjoy seeing the growing cycle and marvel at the veggies growing in a jar. In minutes each day, sprouts can be grown and harvested.
- No soil, fertilizer, weeding, or as in our case in the Hill Country of South Texas—keeping the deer and other 4-legged critters from eating our crops!
- Sprouts grow practically anywhere in the house, in any season, and require only a small amount of space.
- Sprouts can be easily taken on camping trips and outings. The [equipment](#) is so simple, inexpensive, and easy to clean that you can take them anywhere.

- A kitchen garden grows in a very short period, ranging from overnight to approximately 3 days—though there are some seeds may take at 5-7 days at the most. You can control the growth period to accommodate your taste.
- Sprouts store well in the refrigerator—when properly maintained—sprouts will keep several days to weeks.
- Organic sprouts are a true health food, with the nutritional elements the body needs.
- Sprouts are easily assimilated by the body and are high in bioavailability
- Sprouts can be eaten raw, blanched, fried, stir-fried, baked, boiled, steamed, and grilled!
- Spouts can be utilized in salads, on sandwiches, in omelets, ethnic dishes, soups, casseroles, and baked in bread. We add sprouts to fresh-popped corn with salad dressings (I particularly like *bleu cheese*!) to make a great snack!
- Sprouts contain amino acids that make the protein much more digestible.
- Sprouts provide good fiber for better digestive tract health.
- Sprouts have many minerals, trace elements, and enzymes, too.
- Sprouts are low in calories and low in fat.
- Sprouts provide the body with simple sugars, delivering quick energy without the “*sugar drop*” later.
- Sprouts contain no cholesterol and provide some essential fatty acids the body needs.
- Sprouts are practically a perfect weight-loss food.
- Sprouts exposed to the sun during final hours of sprouting will produce chlorophyll, which helps cleanse and oxygenate the blood.
- Sprouts have enzymes to aid in the digestion and assimilation of nutrients.
- Sprouts provide fiber to help the waste elimination process.
- Sprouts produce lecithin to help the body get rid of bad cholesterol.
- Sprouts consumed as a part of a raw food diet will accelerate the body’s detoxification.
- Sprouts provide antioxidants to protect the body from internal and external toxic chemicals and environmental factors.
- Sprouts are effective in helping the body rebuild its damaged tissue and heal itself.
- Sprouts help build the immune system.

Storage Advantages

It really doesn’t matter how sprouts are utilized in food preparation, they will sustain good health and stamina. If you had only a supply of sprouting seeds in your food storage, you could live a full year or more, eating only from your kitchen garden. The best part is that sprouts are also the least expensive fresh vegetables you can procure and store!

It is virtually impossible for a family to store enough fresh vegetables to last a long period of time—or to have them available in times of extreme duress, whether due to people-caused or natural disasters. By sprouting seeds, fresh vegetables are only 2-3 days away—year-round!

Sprouts substitute for green vegetables and replace lettuce and other greens when they become expensive or unavailable. Get a variety of seeds and learn to use them and you will have fresh green vegetables year-round, even when there is no way to grow vegetables in soil. This makes sprouting seeds a high-priority acquisition item for your family's preparedness plan.

The amount of food value stored in such a small space is a boon to a family's foods storage program. Sprouting is a very easy way to increase the utility of many types of grains, seeds, and legumes or beans. Sprouts are easy to prepare and utilize. Both [equipment and supplies](#) are easily found and readily available almost anywhere. The effort required for a batch of sprouts is minimal. Bringing sprouts to the table, ready to eat, *takes less than 10 minutes* during the entire 3-day (average) growth period.

Compared to vegetable gardening, kitchen gardening with sprouts is *easy*. There is little fuss and bother. Sprouts require no fertilizer. In fact, all that's required is some water, air, and a small nook where they can grow. Sprouts conserve energy, too. They require few resources for their sprouting cycle. You can eat sprouts without cooking them, and any sprouted beans or grains cook much quicker. Sprouts save money—all of the above, and this, too! Sprouting inexpensive seeds can help support your family's over-worked budget!

Basic Sprouting

This chapter is designed solely to help readers realize the importance of sprouting in their food storage program—and now is the time to start learning how to sprout! It summarizes the basic information needed to either become an accomplished sprouter or to improve your sprouting acumen.

Experiment! Don't be afraid to try something new—there's not much you can do to hurt sprouts! After a few tries, you'll discover at which stage of sprout development your family prefers different sprouted seeds. Some like sprouted seeds best after they have sprouted just 48 hours, others when 4–5 days old, when the sprout has more “chewiness” and has a more substantially developed flavor. Past this point, as the sprout is actually becoming a plant, they tend to become bitter and woody. Actually, sprouts may be used any time after the shoot emerges from the seed, but with some seeds, it's better to wait until the shoot is longer. ***Sprouts are best when they taste best to you!***

Basic Sprouting Equipment

Sprouting is, without a doubt, the simplest process in the kitchen. Children delight in taking responsibility for sprouting seeds—even small children can sprout most seeds. The worst thing that can happen is losing a batch from too little moisture.

[BASIC SEED SPROUTER](#) — Generally, the only equipment needed for sprouting can easily be found in your home. Here's the short list of equipment:

- Quart, half-gallon, or gallon threaded wide-mouth jar;
- Piece of cotton gauze, nylon net, or pantyhose top—any clean, durable fabric;
- Strong rubber band (or sealing ring for quart jar); and
- Voilà!*** — a basic and inexpensive sprouting equipment for ***Basic sprouting!***

Sprouts require no fertilizer. All that's required is some moisture, some air, a small place in a kitchen cabinet, a small spot on the windowsill, or place on the countertop under a kitchen towel. An occasional rinse

during the day—as indicated in the [Basic Sprouting Guide](#)—and you have rich, nutrient-dense food at very low cost.

The utilization of a jar is by far the oldest and most popular method of sprouting, as well as one of the easiest. All you need is a threaded quart, half-gallon, or gallon glass jar having either a standard or wide mouth.

One technique is to cover the mouth of your sprouting jar with muslin, cheesecloth, or nylon fabric. Plastic or stainless mesh screens will work, but the screens are subject to mold and mildew build-up and are not as easy as using special sprouting lids designed specifically for this purpose.²

Whichever method or type used, the idea is to rinse away the unnecessary hulls for cleaner, fresher sprouts.

Step-by-Step Basic Sprouting Method

There are only a few general rules for sprouting—it's practically foolproof! Almost all seeds are sprouted the same way, with a few exceptions. The [Basic Sprouting Guide](#) points out some special handling requirements for particular seeds, grains, and beans. Check the **Guide** for specifics when sprouting.

To utilize the *Basic sprouting method*, follow these general directions:

- Measure the appropriate amount of beans, grain, or seeds for batch, removing broken seeds and foreign objects.
- Place measured amount of seeds in jar half-full of warm water. Cull out “floaters” or “sinkers”:
 - “floaters” are on top when majority of seeds rest on bottom,
 - when majority of seeds float, throw out the “sinkers.”
- Secure gauze (or nylon fabric) over the mouth of the jar with the rubber band (or jar ring).
- Soak 6–8 hours, or as directed in the [Basic Sprouting Guide](#) in a warm location in the kitchen.
- Then drain seeds well by turning bottle upside-down. Leave it angled to one side in the sink or dish drainer for a few minutes. Rinse them again gently in warm water to remove contaminants. Allow to drain once more, and then place in kitchen cabinet, on the counter, or in the window covered with a dark towel so germination may begin. (Be sure to place jar where it's warm—not hot!)
- Drain and rinse seeds 2–3 times each day (or as directed by the [Basic Sprouting Guide](#), always draining well to prevent souring of sprouts.
- When sprouts attain desired length, eat the whole thing—seed, sprout, and roots—for a healthier meal or snack.
- Store unused sprouts in refrigerator to retard further growth. The **Basic Sprouting Guide** gives the recommended sprout length for each seed. Sprouts generally achieve peak palatability, highest vitamin content, and potency within 2-3 days.

² **Living Whole Foods** offers a number of jar sprouters in plastic and glass to choose from (seeds included), as well as the single polyethylene screen cap to add to your own choice of wide mouth jar.
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Ideas for Using Sprouts

Using sprouts varies the menu, adds bulk to recipes, and improves the flavor of many ordinary dishes. Sprouts are versatile—they can be used in so many ways. Eat them as fresh sprouts, in salads, teas, sandwiches, soups, gourmet entrées, casseroles, pancakes or breads; raw, boiled, sautéed, steamed, or stir-fried—you're limited only by your imagination!

In fact, you can create your own *designer* or *gourmet* sprout combination by mixing and matching your favorite grains, seeds, and beans in the same batch. This allows customization for your eating pleasure and maximizes your inventory of sproutables, too.

There is no waste in preparation, no fuel required to prepare them, and once you get the hang of it, practically no failures. Sprouting is not only one of the keys to nutritional stability—a potential lifesaver—but is also a great money-saver.

Children especially like to help with this kitchen duty. In fact, most elementary schools teach sprouting as part of the curriculum. A child's natural inquisitiveness will help him master sprouting in a very short time, leaving more of your time for the more complicated and time-consuming household and kitchen duties.

There are so many ways to utilize sprouts, they would fill many cookbooks! Before going to the cost and effort of buying other books on sprouting, try some of the following ideas first.

Should you need additional information about advanced sprouting techniques, you can find information either by a search on the Internet for **Sprouting** or find a book at www.Amazon.com.

Suggested Uses for **Sprouts**

Use In	Suggestions
Stir-fry	Add any of these sprouts to vegetables— alfalfa, clover, mung, or radish sprouts—or <u>all</u> simultaneously!
Mashed potatoes	Grind or chop very fine either: alfalfa, chia, or clover sprouts—for taste and color, too!
Vegetable juices	Make <i>Basic Sprout-8</i> with sprouts—tomato juice, ground chia, barley, cabbage, clover, lettuce, radish, and/or watercress! If you get too much flavor, start with any one sprout, making additional sprout combinations until you get the taste you prefer.
Sautéed vegetables	Add cabbage, corn, garbanzo, lentil, mung, pea, radish, or watercress sprouts for <i>zingggg!</i> These intensely flavored sprouts are especially good with sliced onion, a clove of garlic, and/or some green peppers—try these in a game-time snack bowl over white rice that is steamed to perfection!
Steamed vegetables	Add whole alfalfa, chia, clover, corn, garbanzo, lentil, mung, pea, radish, or wheat sprouts during the final 2 min. steaming time.
Rice	Add whole, chopped, finely chopped, or whole sprouts — alfalfa, barley, chia, pea, radish, or watercress, to rice dishes and to steamed rice after cooking—but just before serving!
Soups	For flavor or thickening, add chopped or whole sprouts—corn, garbanzo, lentil, mung, pea, radish, or wheat. See Soup Recipes section on the next page for specifics.

Bean sprouts are even more palatable and digestible when cooked before eating, and any anti-nutrients in the bean family are nullified when cooked.

Baking

Home-baked goods: Enhance by adding whole or chopped sprouts.

Baked beans: Add any sprouted bean with short sprout—*best when bean has just split open by plant growth*—try lentil, mung, lima, pinto, or navy bean sprouts.

Bread Making

Breads: Ordinary homemade breads become more eye-appealing with sprouts peeking through the crust and seen throughout the loaf. Sprouts add great taste and greater nourishment in each delicious slice! Some care is required when adding or substituting sprouts in bread recipes.

The basic rule for substituting sprouts in any bread recipe is:

**Substitute 1 C. sprouts in any bread or flour recipe for
1/2 C. flour and 1/2 C. liquid.**

Bread Making Notes:

Exercise care when using sprouts in bread Making. Sprouts are an abundantly rich source of enzymes. Some of these enzymes have the ability to digest protein, so yeast action will be inhibited and often results in heavy bread

NOTE: When substituting sprouts in bread recipes, be aware of these potential problems:

- If the yeast does not fully react in the dough, the dough will produce heavy bread.*
- When adding sprouts to yeast goods, add them as late as possible in the mixing process, and then be sure dough is warm and working.*
- Do not allow dough to sit too long with sprouts added—the dough may sour.*

Breakfast Treats

Try some of the following to add zest and nutrition to a sedate breakfast:

Omelets & scrambled eggs — Add chopped or whole alfalfa, chia, clover, mustard, or radish sprouts for a bright-eyed start to your day.

Pancakes and waffles — Ground or finely chopped buckwheat sprouts enhance nutrition in an ordinary breakfast.

Casseroles

When using sprouts in casseroles, add them just a few minutes before serving, either in the pan or sprinkled on top. Sprouts add vitality and flavor to any casserole.

Casseroles — Add 1/2 C. to 1 C. whole or chopped sprouts—adzuki, barley, cabbage, chia, clover, corn, lentil, mung, spinach, or wheat.

Salads

Eat sprouts fresh and uncooked for a taste treat. Create your own combinations. Get creative with sprouts, and you'll certainly be healthier and less harassed in preparing nutritious meals.

Basic sprout salad — Perhaps the easiest sprout salad to make: mix a handful of chilled sprouts, whether one kind or a combination, in a bowl. Then pour French, Italian, Russian, bleu cheese, or plain home-made mayonnaise over them, then stir gently until sprouts are lightly covered.

Deluxe salad — Add sprouts to your lettuce salad—alfalfa, mung, chia, radish, or wheat—or combine them!

Lettuce substitute — Use sprouts as a substitute for lettuce altogether in your favorite salad.

Coleslaw — Substitute chopped cabbage sprouts for cabbage. For a different taste, add some radish sprouts!

Potato salad — Add alfalfa, lentil, mung, or radish sprouts to “*liven up*” your potato salad recipe.

Sandwiches

Improve the flavor and nutrition of your favorite sandwich(es) by adding sprouts. Try these additions to your sandwich and improve your diet:

Chicken salad or tuna salad: Alfalfa sprouts are better than lettuce—cheaper, and more easily available!

Lettuce substitute: Use any sprout or combination of sprouts to replace lettuce—alfalfa, chia, clover, lentil, mung, or radish.

Avocado (mashed): Spread thickly on fresh, home-baked whole-wheat bread. Top with alfalfa, barley, clover, or chia sprouts.

Super sandwich spread: Add to salad spread mixture chopped or ground alfalfa, chia, clover, lentil, mung, and/or radish sprouts.

Sprout cheese filling (or dip): Add ground or chopped alfalfa, clover, lentil, mung, or radish sprouts to softened cream or Neufchatel cheese.

Grilled cheese: Top hot sandwiches with alfalfa, chia, clover, lentil, lettuce, mung, sesame, or watercress sprouts for added flavor.

Sprout Soups

If you like the flavor of any particular bean, seed, or grain, you can make it into a sprout soup. Simply sprout your selection, add 1 C. sprouts into boiling water slowly, then cover and simmer. Cook till tender or to your preference. Season to taste. Serve hot.

BASIC SPROUT SOUP

1 C. sprouts (your choice of vegetable)	1/2 C. sour cream
1 C. water	1 tsp. soy sauce
pinch of parsley	salt & pepper to taste

Add sprouts to boiling water. Reduce heat, simmer 3–5 min., and then stir in sour cream. Season to taste with soy sauce. Sprinkle parsley on top just before serving.

EGG-SPROUT SOUP

2 C. bean sprouts	2 eggs, beaten
4 C. vegetable broth or soup	1 T. soy sauce
dash MSG (optional)	salt

Add sprouts to broth. Simmer 8–10 min. Remove from heat and stir in beaten eggs. Season to taste with soy sauce.

Sprout Vegetables

Sprouts are vegetables. They may be boiled, baked, or sautéed as any other vegetable, served alone, or in combination with other vegetables. The number of recipes for sprouts is endless because they can be added to almost any vegetable or meat dish to improve taste and nutritional value. The secret to gaining the most nutritional value from sprouts is to cook them as little as possible. The following recipes will guide you in utilizing sprouts as vegetables.

BASIC SPROUT VEGETABLE SOUP

1 C. sprouts of choice	pinch salt
2 C. water	$\frac{1}{2}$ T. butter

Add sprouts to boiling salted water, reduce heat, and simmer 3–5 min. Remove from heat, add butter, and cover for 20 min. Serve hot. Serve alone or with bacon, cheese—whatever!

Note: *BASIC SPROUT VEGETABLE SOUP* recipe may be used as a basic ingredient for many recipes.

SPECIAL INSTRUCTIONS**What *Not* to Sprout**

Caution — Here are the two most important things *not to sprout*:

- Don't sprout seeds *intended for agricultural use*. They are generally treated with poisonous insecticides and may not be safe for human consumption.
- Don't sprout *tomato* or *potato* seeds—they are generally poisonous to humans.

Jar Sprouting Method³**Step One: Soaking**

For a quart-sized jar, start with $1\frac{1}{2}$ tablespoons or more of seeds as indicated in the **Basic Sprouting Guide**. Place the seeds inside the jar, screw on the fabric or fine mesh lid and partially fill the jar with warm water—not hot! Swirl it around to clean the seeds, then pour it out. Then, refill with warm water to cover the seeds to approximately three (3) times the seed depth and let the seeds soak overnight, or for the

³ Many preparedness suppliers offer a number of jar [sprouters](#) in plastic and glass to choose from (seeds included), as well as the single polyethylene screen cap to add to your own wide-mouth jar. There are many dealers carrying their line of seeds and supplies. More information about resources at the end of this chapter.

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time indicated in the **Basic Sprouting Guide**. To protect from light, keep jar covered or place in cabinet overnight.

Step Two: Draining and Starting

Drain off the soak water. Find a location that is not exposed to direct sunlight. Place drained jar—propped at an angle—to allow any extra water to drain out. Turn the jar over in your hands to help spread out the seed. Cover the jar with a dishtowel and leave for 3 to 4 hours.

Step Three: Rinsing

Rinse the sprouts with cool, fresh water 2 or 3 times each day until they are ready to eat or refrigerate. When they begin to throw off the seed hulls, let the jar overflow with slowly running water and the hulls will float out the top through the screen. Be sure to turn the jar to spread out the seed each time you rinse.

Step Four: Harvesting

Pour the sprouts into a pan, bowl, or clean sink and rinse with clean water. Skim off any remaining hulls that float to the surface. Some hulls will fall to the bottom of the container. A few stubborn hulls may need to be removed individually by hand. This does not apply to seeds, such as wheat berries, which have no hulls.

Pull out the sprouts, gently shake off excess moisture and drain in a colander. When fully drained, either use them or place in a sealed, airtight container such as a sliding or zipper lock plastic bag which leaves some room for air circulation.

For chlorophyll and carotene-developing sprouts, there is the added step of greening, one day before the final harvest, and that is described in **Step Five**. It's optional, but I recommend greening to gain nutritional improvement in sprouts.

Step Five: Greening

Remove the sprouts and clean the jar and lid. Place sprouts for greening back into the jar. Place in indirect sunlight—near a kitchen window is just fine. After the sprouts have greened with chlorophyll and carotenes for a day or so, rinse, drain and eat or refrigerate.

Step Six: Refrigerating

Refrigerate after 4 days! Sprouts will stay fresh and hearty for a week or more when refrigerated, if you rinse them every day or two. You can even give the green sprouts an extra hour or two of sunlight after rinsing to keep them at their nutritional peak,

<p>Caution: Since sprouts are frost sensitive, do not place stored sprouts near the freezer compartment.</p>

Tray Sprouting Method

This method is equally easy and simple as the **JAR SPROUTING METHOD**. It is also the best way to sprout several kinds of seeds such as beans and grains at the same time. The one I use is the plastic "[Sprout Garden](#)." I've had it for years, and it still works! There's more information at the end of the chapter for finding equipment and seeds.

The bottom of this sprouting tray is molded with holes for good drainage, and keeps the smallest seeds from falling through the holes. The dividers give an advantage over the jar method by allowing you to sprout different seeds separately in each compartment.

The depth of the tray, combined with the array of holes, promote good air circulation—essential to a healthy crop of sprouts. The snap-on protective lid keeps out dust, mold spores, and insects.

Another popular use is to plant an indoor garden with soil (such as forest mulch). Mine has been quite handy for quick production of crops of wheatgrass, sunflower, or buckwheat lettuce in just a few days.

Here's how easy it is to utilize the **sprouting tray**:

Step One

Start with 2 to 4 tablespoons of small seeds (or 4 to 6 tablespoons of large seeds). Rinse as described in the **Jar Method** and then soak in the provided sprouter covers. When sprouting different kinds of seeds, use different covers. Be sure to cover to protect from light.

Step Two

Spread the soaked and swollen seeds over the "seedbed" in a tray compartment. Rinse under the faucet gently and allow the seeds to spread evenly.

Step Three

Use the cover to protect from light and possible airborne contaminants. Use the extra sprout cover as a drain board on the bottom and stack them, if you're more than one sprouter. Place the tray(s) in a suitable warm location.

There are pre-mixed salad combinations available in the preparedness marketplace:

- There is a [3-part salad mix](#) that contains alfalfa, broccoli, and radish seed. When sprouted, they "fluff up" together into a delightful, tasty combination. They are good alone, together, or mixed with other salad fixings.
- There is a [5-part salad mix](#) that contains mung beans and lentils besides the above three. This creates a nutritionally denser, higher-fiber salad. Or this mix can be added to soups for a hearty flavor and nutritional boost.
- There is a [bean salad combination](#) that contains mung and adzuki beans with lentils and radish seed. Adzuki beans are high in fiber, protein, calcium, iron, vitamins A, B-1, B-2 and niacin. This combination is good by itself, or added to various vegetable dishes. The salad mixes can be sprouted using either the jar or tray method.

Step Four

Rinse 2-3 times daily. Check the bottom of the tray for signs of mold. If you find any, wipe it off with a paper towel and rinse again.

Step Five

In a day or two, tiny leaves will begin to appear on sprouts such as alfalfa, cabbage etc. Uncover any compartment containing these to allow indirect light to enter, but do not place in direct sunlight. Use each cover of each sprouter tray as a drain board underneath and pour out any excess drainage each rinsing.

Step Six

Harvest by cleaning to remove hulls and drain well. Hulls may rinse out easily by pouring the water through the exit ports on the side of the trays.

Special Treatment for "Reluctant" Sprouting Seeds

There are some seeds that need special treatment to achieve sprouting. There are two methods for success with the following categories of "*reluctant sproutables*."

"Paper Towel" Sprouting Method

Use this method when the seeds are large or have thick skins, such as nuts.

- Use a large glass baking dish or metal pan that won't rust.
- Place a baking or cooling rack in the dish or pan.
- Spread two layers of *dampened* paper towels on the raised rack to make a sprouting “bed.”
- Place pre-soaked seeds on moist—not sopping wet—towels.
- Cover seeds with another two layers of moist (with all excess water squeezed out) paper towels, leaving ends and sides open so air can circulate.
- Rinse frequently as indicated in the **Basic Sprouting Guide**. Remove seeds from between damp towels when rinsing. Use a sieve, strainer, or colander to contain them while rinsing in running water, then return seeds to the damp paper towels. Thoroughly moisten paper towels by re-soaking, then wringing them out during each rinsing cycle.
- Keep the seeds moist between rinses by sprinkling *only* the top layer of paper towels.
- Remove sprouted seeds from sprouting bed when ready to eat. Store sprouts tightly covered in refrigerator to preserve their freshness.

“Sprinkle” Sprouting Method

This method of sprouting reluctant seeds is for mucilaginous seeds such as chia, flax, and watercress. Here's how to deal with these seeds:

- Eliminate the normal pre-soaking of these seeds. Instead, cover with just enough water to wet seeds. Pour off excess water. Allow seeds to sit for an hour. If seeds appear to dry out too quickly, sprinkle them lightly with a little water every few hours.
- Seeds will form a jelly-like, gelatinous mass. Do not remove the “jelly.” The seeds will sprout in the jelly, and there is no need to rinse them if you keep the jelly moist by sprinkling the seed mass regularly.
- When the seeds have reached the edible stage, rinse the seeds in cold running water until the jelly is washed away. Use soon, as these seeds are prone to drying out and/or molding quickly.

Books about Sprouting, Techniques, and Recipes

The easy and simple process for finding books about sprouting is to go to www.Amazon.com and search in the [books section for Sprouting](#). There you can see the titles, authors, summaries, reviews, availability, publishers, and prices for new and used books. There are lots of books available on **eBay**, or try the local used bookstores for bargain prices on some of these older volumes.

I have these treasures in my library:

- [Natural Meals in Minutes](#), Rita Bingham
- [Quick Wholesome Foods Video](#), Rita Bingham
- [The Complete Sprouting Cookbook](#), Karen Cross Whyte
- [Sprouting for All Seasons: How & What to Sprout, ... Recipes](#), Bertha B. Larimore
- [Sprout Handbook](#), Stuart Wheelwright
- [Sprout It!](#), Steve Meyerowitz
- [Sprouting Book, The](#), Ann Wigmore
- [Sprouting for Health](#), Handy Pantry

Sprouting Seeds & Equipment Sources

Go to www.homefoodstoragesupplies.com for sprouting seeds and equipment, or

Go to www.PreparednessMarketPlace.com for more sprouting resources.

BASIC SPROUTING GUIDE

Step 1	Step 2	Step 3	Step 4	Step 5	Step 6
Selection of Sprouting Seeds	Measure Quantity	Prep & Soaking Hours	Days to Sprout	Recommended Daily Rinsing & Special Handling Requirements	When Best for Eating
<i>Use only untreated or organic grains, seeds & beans</i>	<i>Qty. of Seeds Needed for 1 qt. harvest</i>	<i>Thoroughly</i> • Wash • Cull • Soak • Drain	<i>Typical days required to mature</i>	<ul style="list-style-type: none"> • Recommended daily rinses under cool, clean, running water • Always drain thoroughly after rinsing • Special treatment required for selected seeds • Some precautions required when consuming raw sprouts 	<i>Mature length range for best eating flavor</i>
Adzuki	1 C.	8 – 12	4 – 5	<ul style="list-style-type: none"> • rinse 3 – 4 times 	$\frac{1}{2}$ " – 1"
Alfalfa	3 T.	4 – 8	3 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>may be sprouted in kitchen window</i> • rinse vigorously on last day to remove hulls 	1" – 2"
Almond— shelled	$\frac{1}{2}$ C.	8 – 12	3 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; can be difficult; “sprinkle” method 	when split
Amaranth	12 T.	none	2 – 3	<ul style="list-style-type: none"> • rinse 3 – 4 times 	$\frac{1}{4}$ "
Anise	6 T.	8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 5 – 6 times 	1"
Barley— unhulled	2 C.	4 – 8	3 – 4	<ul style="list-style-type: none"> • rinse 3 – 4 times; can be difficult to sprout • use dried barley sprouts to make diastatic malt • steam prior to eating 	seed length
Beans -general (see specific listings)	1 C.	8 – 24	3 – 5	<ul style="list-style-type: none"> • rinse 3 – 5 times, depending on bean • larger bean + shorter sprout = sweeter taste • steam prior to eating to destroy anti-nutrients & toxins 	$\frac{1}{4}$ " – 1 $\frac{1}{2}$ "
Black-eyed Peas	1 C.	12 – 18	3 – 5	<ul style="list-style-type: none"> • rinse 3 – 4 times • steam prior to eating to destroy toxins 	$\frac{1}{2}$ " – 1"
Broccoli	3 T.	6 – 12	5 – 6	<ul style="list-style-type: none"> • Always drain thoroughly; stir/mix to prevent clumping • Keep in sealed container for storage 	when leafy
Buckwheat— unhulled hulled	1 C. 1 $\frac{1}{2}$ C.	15– 30 min. 8 – 12	2 – 3 3 – 5	<ul style="list-style-type: none"> • rinse both 4- – 5 times 1st day; 2 – 3 times thereafter • unhulled seed somewhat difficult to sprout • hulled seeds are easier to sprout 	$\frac{1}{4}$ " – $\frac{1}{2}$ " 1" – 3"
Cabbage— Savoy Chinese	3 T.	8 – 12 6 – 8	3 – 4 4 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> • stronger flavor when longer & older • use soon after sprouting 	$\frac{1}{2}$ " – $\frac{3}{4}$ " 1" – 1 $\frac{1}{2}$ "
Canola	3 T.	6 – 8	2 – 3	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> 	1" – 1 $\frac{1}{2}$ "
Chia	2 T.	none	1 – 4	<ul style="list-style-type: none"> • mucilaginous seed—must use “sprinkle” method • usually very difficult to sprout 	$\frac{1}{4}$ " – 1"
Clover—red	1 $\frac{1}{2}$ T.	8 – 12	3 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> 	1" – 2"
Corn— regular popcorn	2 C. 1 $\frac{1}{2}$ C.	4 – 8 8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 2 – 3 times • longer sprouts have stronger flavor • best when steamed; may be eaten raw 	$\frac{1}{4}$ " – $\frac{1}{2}$ "
Fenugreek	1 C.	4 – 8	3 – 5	<ul style="list-style-type: none"> • rinse 1 – 2 times; <i>longer sprouts = bitter taste</i> 	1" – 2"
Flax	4 T.	none	4 – 5	<ul style="list-style-type: none"> • mucilaginous seed—use “sprinkle” method • usually very difficult to sprout 	1" – 1 $\frac{1}{2}$ "
Garbanzo (chickpea)	1 $\frac{1}{2}$ C.	8 – 12	3 – 4	<ul style="list-style-type: none"> • rinse 4 times; can be difficult to sprout • lightly steam prior to eating to destroy toxins 	$\frac{1}{2}$ "
Kidney Bean	$\frac{3}{4}$ C.	8 – 12	2 – 4	<ul style="list-style-type: none"> • rinse 3 – 4 times • lightly steam before eating to destroy toxins 	$\frac{1}{2}$ " – 1"
Lentil	$\frac{2}{3}$ C.	6 – 12	2 – 4	<ul style="list-style-type: none"> • rinse 2 – 4 times; eat when sprout is visible • lightly steam before eating to destroy toxins 	$\frac{1}{4}$ " – 1"
Lettuce	3 T.	4 – 8	3 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>may also sprout in kitchen window</i> • longer sprouts have stronger flavor 	1" – 1 $\frac{1}{2}$ "

BASIC SPROUTING GUIDE (CONTINUED)

Step 1	Step 2	Step 3	Step 4	Step 5	Step 6
Selection of Sprouting Seeds	Measure Quantity	Preparation & Soaking Hours	Days to Sprout	Recommended Daily Rinsing & Special Handling Requirements	When Best for Eating
<i>Use only untreated or organic grains, seeds & beans</i>	<i>Qty. of Seeds Needed for 1 qt. harvest</i>	<i>Thoroughly</i> • Wash • Cull • Soak • Drain	<i>Typical days required to mature</i>	<ul style="list-style-type: none"> • Recommended daily rinses under cool, clean, running water • Always drain thoroughly after rinsing • Special treatment required for selected seeds • Some precautions required when consuming raw sprouts 	<i>Mature length range for best eating flavor</i>
Millet , hulled	2 C.	4 – 8	3 – 4	<ul style="list-style-type: none"> • rinse 2 – 3 times • best when steamed before using (<i>tastes like barley</i>) 	$\frac{1}{4}$ "
Mung	1 C.	8 – 12	3 – 5	<ul style="list-style-type: none"> • rinse 3 – 4 times vigorously to remove hulls • steam prior to eating to destroy anti-nutrients & toxins 	1" – 2"
Mustard	2½ C.	8 – 12	3 – 4	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> 	1" – 1½"
Oats, unhulled	2 C.	2 – 6	1 – 2	<ul style="list-style-type: none"> • rinse 1 – 2 times—excess water causes souring • use "sprinkle" method 	seed length
Peanut	½ C.	8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 2 – 3 times • steam for 10 – 15 min. prior to eating to destroy toxins 	$\frac{1}{4}$ " – 1"
Peas —general, (see listing)	3 C.	8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 2 – 3 times; split peas will not sprout • steam for 10 – 15 min. prior to eating to destroy toxins 	seed length
Pinto Bean	1 C.	8 – 12	3 – 4	<ul style="list-style-type: none"> • rinse 3 – 4 times • steam for 10 – 15 min. prior to eating to destroy toxins 	$\frac{1}{2}$ " – 1¼"
Pumpkin —hulled	2 C.	8 – 12	3	<ul style="list-style-type: none"> • rinse 2 – 3 times • <i>light toasting = better-tasting sprouts</i> 	$\frac{1}{4}$ "
Quinoa	¼ C.	4 – 6	1 – 2	<ul style="list-style-type: none"> • rinse 2 – 3 times; sprouts very quickly 	$\frac{1}{4}$ " – 1½"
Radish	3 T.	6 – 8	3 – 6	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> • gets "hotter" with increasing length 	$\frac{1}{8}$ " – 1½"
Rice —brown, whole grain	1½ C.	8 – 24	3 – 4	<ul style="list-style-type: none"> • rinse 2 – 3 times • short-grain brown rice will sprout best • best when steamed before using 	seed length
Rye	1 C.	8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 3 – 4 times; eat within 3 days 	$\frac{1}{4}$ " – ½"
Sesame	1½ C.	8 – 12	1½ – 2	<ul style="list-style-type: none"> • rinse 3 – 4 times; only unhulled seeds will sprout 	seed length
Soybean	1 C.	18 – 24	4 – 6	<ul style="list-style-type: none"> • rinse 5 – 6 times; difficult to sprout; don't keep too long after sprouting, sprouted beans ferment very quickly • steam prior to eating to destroy anti-nutrients & toxins 	$\frac{1}{2}$ " – 2"
Spinach	2 T.	6 – 8	3 – 5	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>also sprouts in kitchen window</i> 	$\frac{1}{2}$ " – 2"
Sunflower —Shelled	1 C.	2 – 8	1 – 2	<ul style="list-style-type: none"> • rinse 2 – 3 times; edible in 12 – 36 hours • sprouts taste bitter when more than 2" in length 	1" – 2"
Triticale	2 C.	8 – 12	2 – 3	<ul style="list-style-type: none"> • rinse 3 – 4 times; eat within 3 days; ferments easily—even in refrigerator • use same as wheat sprouts 	seed length
Vegetable seeds (see listing)	2 – 3 T.	6 – 12	2 – 3	<ul style="list-style-type: none"> • rinse at least 2 times • best when eaten raw • use soon after sprouts reach suggested length 	1" – 2"
Watercress	2 T.	none	3 – 5	<ul style="list-style-type: none"> • mucilaginous seed—use "sprinkle" method • usually very difficult to sprout 	$\frac{1}{2}$ "
Wheat	1 C.	8 – 12	3 – 6	<ul style="list-style-type: none"> • rinse 2 – 3 times; <i>long & old sprouts = bitter taste</i> 	seed length