Parker’s Cream of Wheat  
*Serves 8–10*

**Ingredients**
- 4 cups whole milk
- 2 cups half and half
- 2 cups of water
- 3 Tbsp. light brown sugar
- 2 Tbsp. pure maple syrup
- 2 tsp. kosher salt
- 1 ½ cups cream of wheat cereal (not instant)
- 1 tsp. pure vanilla syrup
- Butter, maple syrup, and milk for serving

**Instructions**
1. Combine the milk, half and half, water, brown sugar, maple syrup, and salt in a very large saucepan and bring to a boil.
2. Lower the heat and very slowly sprinkle on the cream of wheat, whisking constantly, until it’s all incorporated.
3. Simmer for 3 minutes, stirring constantly with a wooden spoon, until it’s thickened.
4. Stir in the vanilla and serve hot in bowls with a pat of butter, a drizzle of maple syrup, and cold milk.