Granola

1/3 cup vegetable oil
1/3 cup honey
4 cups old-fashioned rolled oats
1/4 cup wheat germ
1/3 cup sliced almonds
3/4 cup seedless raisins

1. Preheat oven to 300°F (150°F). Line a 15 1/2 X 10 1/2 X 1-inch jelly roll pan with foil. Set aside.
   2. Blend oil and honey in a large bowl. Add oats, wheat germ, and almonds and mix well to coat.
   3. Spread mixture evenly in pan and bake uncovered, stirring occasionally, until golden brown, about 25 minutes.
   4. Remove from oven, stir in raisins, and cool to room temperature. Store in an airtight container at room temperature for up to 2 weeks.

Makes 4 1/2 cups.

Note: Add or substitute almost anything in the dried fruit, nut, and/or seed department such as coarsely chopped dried apples, apricots, or pears, toasted pumpkin or sunflower seeds, toasted chopped pecans or cashews.