

# Uses

ID	1,333
Crop ID	Sorghum
Part	Grain
Use Category	Food
Notes	In the simplest food preparations, the whole grain is boiled (to produce a food resembling rice), roasted (usually at the dough stage), or popped (like maize). More often the grain is ground or pounded into flour, often after hulling. Sorghum flour is used to make thick or thin porridge, pancake, dumplings or couscous, opaque and cloudy beers and non-alcoholic fermented beverages.
Metadata ID	8,433