How to Make Acorn Flour

Acorns aren’t just for squirrels. Native Americans ground acorns into flour and used the flour to make hearty stews and breads. Acorns are walnut-like, but have a unique flavor all their own: sweet, subtle, and earthy. You can eat them as nuts, but I recommend going the Native American route and turning them into acorn flour. Once made into flour, you can then make pancakes, breads and soups, and much more...

This is a time consuming process but in a survival situation, this would not only feed you but keep your mind busy too. In many wilderness survival situations, I think many folks would have to turn to acorns when available, so learning how to process acorns is an important skill to learn.
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(Picture Credit: cupcakeproject.com)