



Deep Fried Grits-n-cheese

1 ½-cups cooked grits
1 cup shredded cheddar cheese
1 cup finely diced mushrooms
½ cup bacon bits
salt and pepper to taste

Mix all ingredients together. Pour into casserole dish to harden, let cool.

Cut into 2 inch squares and deep fry until crispy.

By Della Nettles

Home Ground Grits

1 cup washed grits
4 to 4 ½ cups water
Salt to taste

Measure approx 1 ½ cups grits. Wash in cold water until all the impurities are gone (5 to 6 time). Impurities will float.

Cook for 30 to 40 min., Stirring several times.

If you prefer creamier grits cook longer.



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Shrimp & Grits

3 cups cooked grits

1/4 to 1/2 lb fresh small scallops

1/2 lb fresh small shrimp

1/2 cup half & half

8 oz cubed velveeta cheese

1/2 lb crab (optional)

Cook grits and add cubed velveeta to melt. Saute' scallops and shrimp.

Add scallops, Shrimp and some crab to grits if desired. Then add half & half. Mix and put in Casserole dish or slow cooker. Cover and bake in casserole for 30 minutes at 350 or in a slow cooker for the same time. I do not use the crab.

By Betty Sojourner & Friend



Country Ham, Red Eye Gravy and Grits

2 center cut slices dry cured country ham

1/4 inches thick. About 8 oz.

Trim away the outer edge and the rind from the ham. Cut into desired servings pieces. Put ham into cold cast iron skillet and place over medium heat. Fry the ham gently on each side until the fat is translucent and the lean part is deep rust red, about 10 minutes each side.

Remove the ham from the skillet, keep warm until serving with grits and red eye-gravy.

Red-Eye Gravy

All the rendered fat and drippings from the country ham

Pour the liquid into the hot skillet in which the country ham had been fried. Heat over medium heat, scraping up any bits that have stuck to the pan. Stir them about, but do not allow the gravy to boil. Pour into a bowl and serve over grits as prepared above.

By Granny Grits



Gooey Butter Grits Cheese Cake

1 box yellow butter cake mix

2 eggs

1/2 cup butter or margarine, melted

1 cup cooked grits

1 8 oz package cream cheese

1 16 oz package powdered sugar

1 teaspoon vanilla

Preheat oven to 350 F. Combine first four ingredients in large mixing bowl. Beat thoroughly.

Spread mixture in well greased 9 x 13 baking pan. Beat next four ingredients until Smooth and creamy. Pour over cake batter. Bake for 35 to 45 minutes. Cool and cut into Bars. Topping will be "gooey."

Serves 24-36

