



Lowcountry Shrimp and Cheese Grits

3 cups water
½ teaspoon salt
1 cup quick-cooking grits
1 (7 ounce) package garlic cheese spread
2 tablespoons butter
2 teaspoons olive oil
1 ½ pounds fresh shrimp, shelled and deveined without tails
1 large tomato, diced
Salt and pepper to taste

In a saucepan, bring the water and salt to a boil. Stir in the quick grits and reduce the heat. Cook slowly for 5 minutes. Remove from heat and stir in the garlic cheese until melted. Let sit for 2 to 4 minutes; Keep warm.

In a skillet, heat the butter and oil over medium heat. Saute the shrimp until pink. Stir in diced tomato and cook until tomato is heated through. Remove from heat and salt and pepper to taste.

Spread the cheese grits on a warm platter. Top with shrimp mixture.

*From
Allrecipes.com*



World Grits Festival
Grits Recipes

Vol. 3

Please visit our Website:
www.worldgritsfestival.com

Y'ALL
COME
VISIT
US AT THE
FESTIVAL!

Copyright
World Grits Festival 2006





Syrup 'N Bacon Grits

- 3 1/4 cups water
- 1 cup Quaker or Aunt Jemima Enriched Hominy Quick Grits, uncooked
- 1/2 teaspoon salt (optional)
- 3/4 cup Aunt Jemima Syrup or Lite Syrup
- 4 eggs slightly beaten
- 2 tablespoons bacon drippings, margarine or butter
- 2 8-oz pkg sliced bacon, cooked crisp, crumbled

Heat oven to 350F. Grease 1 1/2 qt casserole. Bring water to a boil; slowly stir in grits and salt. Reduce heat; simmer 2 to 4 minutes or until thick, stirring frequently. Remove from heat; Add syrup, eggs and drippings, mixing well. Pour into prepared casserole; bake 45 to 50 minutes or until knife inserted near center comes out clean. Top with bacon; let stand 5 to 10 minutes before serving. Serve with additional syrup, if desired.

6 to 8 servings

TIP: Syrup 'N Bacon Grits make a wonderful brunch side dish and maintains heat well on the buffet table

By The Quaker Oates Company



Hot Tomato Grits

- 2 slices bacon, chopped
- 2 (14.5 ounce) cans chickenbroth
- 1/2 teaspoon salt
- 1 cup quick-cooking grits
- 2 large tomatoes, peeled and chopped
- 2 tablespoons canned chopped green chilies
- 1 cup shredded Cheddar cheese

Garnishes: chopped tomato, cooked and crumbled bacon, shredded cheddar cheese

Cook bacon in a heavy saucepan until crisp, reserving drippings in pan. Gradually add broth and salt; bring to boil. Stir in grits, tomato, and chilies; return to a boil, stirring often. Reduce heat, and simmer, stirring often, 15 to 20 minutes.

Stir in cheese; cover and let stand 5 minutes or until cheese melts. Garnish, if desired.

From
Allrecipes.com



Grits and Cheese Biscuits

- 1 1/2 cups all-purpose flour
- 1/2 cup Quaker or Aunt Jemima Enriched Hominy Quick Grits, uncooked
- 4 teaspoons baking powder
- 1/4 teaspoon salt (optional)
- 1/2 cup margarine or butter
- 1 cup (4oz) shredded cheddar cheese
- 1/2 cup milk

Heat oven to 425F. Combine dry ingredients; cut in margarine until mixture resembles coarse crumbs. Stir in cheese; Add milk, mixing just until dry ingredients are moistened. Shape dough to form a ball; knead gently on lightly floured surface 3 to 4 times. Roll out dough to form 8-inch square. Cut dough into four 2-inch wide strips; cut each strip cross-wise into 4 pieces. Place biscuits about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until golden brown.

Makes 16 biscuits

Variation: Add 1/3 cup finely chopped ham and 1/4 cup finely chopped onion While stirring in cheese. Proceed as recipe directs.

By The Quaker Oates Company

