

Garlic Cheese Grits with Sausage Topping©

Serves 8–10

Grits–Ingredients:

1 cup	White Lily™ Quick Grits
2 tsp.	chicken granules
1 tsp.	salt
2 tsp.	green Tabasco™
1 Tbsp.	garlic, minced
4 cups cold	water
1 cup	cheddar cheese
1 cup	Kerry Gold™ Swiss cheese
2 medium	eggs
4 oz.	Kerry Gold™ butter, melted

Method:

In a microwave steamer, stir together quick grits, granules, salt, tabasco and garlic. Add water, close lid and vent open and microwave 6 minutes. Open and stir together. Close lid and vent and microwave another 6 minutes (in a 900 watt microwave).

Preheat conventional oven to 325°, convection oven to 300°.

In a mixing bowl, fold the cheeses, eggs and butter and fold into grits. Pour into 2–9.5 inch deep dish pie plates sprayed with a non-sticking spray. Can make to this point the night before. If grits are hot, bake 20 minutes; if cold, bake 30–35 minutes.

Sausage–Ingredients:

2 Tbsp.	olive oil
2 Tbsp.	sundried tomato oil
1 large	onion, sliced
1 Tbsp.	garlic, minced
1 lb.	Jimmy Dean™ regular sausage or other
1/4 cup	vodka
1/2 cup	sun dried tomatoes, drained and chopped
1 1/2 tsp.	basil, fresh chopped or from tube
1 tsp.	lemon pepper
1–10 oz. jar	Classico™ Vodka Sauce
1 cup	Kerry Gold™ Swiss Cheese or other, grated

Method:

Spray a large pot with Pam™. Heat oils and sauté onions and garlic tender crisp. Add sausage, breaking into pieces, and fry almost done. Add vodka, stir until evaporated then add the sundried tomatoes. Turn the fire off and add basil and lemon pepper. When ready to serve, heat sausage again and fold in Vodka sauce and heat through. Put on top of baked grits. Sprinkle any grated cheese on top as a garnish.

Hint: Serve with a green salad.

