

Grits with Italian Topping©

Makes two pie plates...One pie plate serves 4-6

Grits – Ingredients:

1 1/4 cups	Aunt Jemima™ Quick Grits (5 minute)
4 1/2 cups	cold water
2 Tbsp.	chicken granules
1 tsp.	salt
8 oz.	cream cheese, room temperature
1 Tbsp.	garlic, minced very fine
1 tsp.	lemon pepper



Method:

Spray 2–9.5 inch deep dish pie plates with Pam™.

Stir together grits, water, chicken granules and salt in a microwave steamer. Close lid, leave vent open and cook 6 minutes on high. Stir. Close lid and vent and cook 6 more minutes on high. Let sit 4–5 minutes after cooking. Stir in cream cheese, garlic and lemon pepper (mixture will be very soft). After cheese has melted and thoroughly mixed, spread grits mixture into two pie plates. Spray the top with Pam™ while fixing the topping.

Italian Topping – Ingredients:

2 oz.	butter
1 Tbsp.	sundried tomato oil or olive oil
3–4 green	onions, chopped (save 1–2 Tbsp. dark part for garnish)
1–8 oz. pkg.	Hormel™ Original Pepperoni or other, slivered
1–1 1/2 Tbsp.	sundried tomatoes in oil, drained
2 tsp.	garlic, minced

For each pie plate:

1 Tbsp.	butter
5 medium	eggs or 4 large
1–1 1/2 cups	mozzarella cheese, grated
5 black	olives, sliced

Method:

In a medium pot, melt butter and add oil. Fry onions and garlic tender crisp. Add pepperoni, sundried tomatoes and heat through. Set aside.

For each pie plate...Melt butter in a frying pan the same size as the top of the pie plate. In a mixing bowl, whisk the eggs together until blended. Add half the pepperoni mixture and drippings from the pot into the eggs and stir together. Add mixture to frying pan and push eggs back and forth until they are slightly liquid on top. Slide the egg mixture over grits in one of the pie plates. Repeat for the other pie plate of grits.

Preheat conventional oven to 350°, convection oven to 325°. Sprinkle 1–1 1/2 cups mozzarella cheese over the top of each pie plate. Bake 8–10 minutes until cheese is melted and eggs are set. Sprinkle top of each pie with the dark part of the green onions and half of the sliced black olives.

Hint: Recipe may be cut in half.