

BASIC GRITS

Makes 4 servings

Grits is a homey, Southern specialty that most often accompanies eggs, biscuits and sausage for breakfast.

3 cups water

1 cup HOMESTEAD GRITS

1 t salt

- ❖ Bring water and salt to a boil. Stir in grits and return to a boil.
- ❖ Reduce heat to low and simmer for 20 minutes, stirring occasionally.
- ❖ Add water as needed.

Menu Suggestions: Add butter, cheese, jam, honey, sorghum, cinnamon and/or hot sauce.

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Yellow Cornmeal - Item No. 133 • White Cornmeal - Item No. 1331

