

COOKING GRITS

- QUAKER Quick Grits -

<i>Microwave Instructions</i>		
Servings	1	2
WATER	¾ cup	1 ½ cup
GRITS	¼ cup	½ cup
SALT (optional)	dash	1/8 teaspoon

1. Combine water, grits and salt in 2 cup microwavable bowl; stir.
2. Microwave at HIGH 3 to 4 minutes or until thickened when stirred.

<i>Conventional Directions</i>				
Servings	1	4	28	56
WATER	1 cup	3 cups	1 gal + 3 ½ qt	3 gal + 3 qt
GRITS	¼ cup	1 cup	7 cups (half bag)	14 cups (full bag)
SALT (optional)	dash	¼ teaspoon	1 tablespoon	2 tablespoons

1. In a heavy saucepan, slowly stir grits and salt into briskly boiling water.
2. Reduce heat to medium-low, cover. Cook 5 to 7 minutes or until thickened, stirring occasionally. Remove from heat.

Serve with any of the following: margarine, butter, cheese red-eye gravy or as hot cereal with milk and sugar.

QUICK CHEESE GRITS		
INGREDIENTS	4 SERVINGS	24 SERVINGS
WATER	2 cups	1 gal
QUAKER Quick Grits	½ cup	1 qt
Cheddar or American cheese, shredded or cubed	4 ounces	1 qt + 2 cups
Garlic powder (optional)	Dash	1 teaspoon
paprika		

1. In a heavy saucepan, slowly stir grits and salt into briskly boiling water.
2. Reduce heat to medium-low, cover. Cook 5 to 7 minutes or until thickened, stirring occasionally. Remove from heat.
3. Add cheese and garlic powder, continue cooking until cheese melts, about 2 to 3 minutes.
4. Sprinkle with paprika.