

Brunch Grits with Shrimp and Eggs©

Grits—Ingredients:

1 cup	White Lily™ quick grits (not instant)
1 tsp.	salt
2 tsp.	chicken bouillon
3 cups	cold water
1 cup	feta cheese, crumbled
1/2–1 cups	cream (How much you use depends on how you like your grits—soft or firm.)

Method:

Into a microwave steamer put the grits, salt, chicken bouillon and water. Close lid and leave vent open. Microwave for 6 minutes. Stir. Close lid and vent and microwave another 6 minutes. Let sit until ready to continue.

Preheat conventional oven to 350°, convection oven to 325°.

When ready to continue the recipe, mix the feta cheese and cream with the grits. Spray two 9.5 inch deep-dish pie plates with a non-sticking spray. Divide grits evenly into each pie plate making sure the grits go to the edge of the plate. Spray top of grits with a non-sticking spray to prevent a dry crust on top. Cover each pie plate loosely with foil and bake for 10–15 minutes or refrigerate. When ready to serve, bake 20–25 minutes.

Shrimp and Egg Topping (for one pie plate)—Ingredients:

1 oz.	butter
8 oz. raw	shrimp, cut in half lengthwise
4	spring onions, cut white, light and dark part, save dark part for garnish
1/2 cup	cream
4 medium	eggs or 3 large
1 tsp.	lemon pepper
1–7 oz. pkg.	Kerry Gold™ Blarney Castle Gouda style cheese, grated

Method:

Spray a frying pan with a non-sticking spray. Melt butter and sauté shrimp and onions until shrimp are just pink.

In a mixing bowl, whisk the cream, eggs and lemon pepper together. Add to shrimp mixture and just push mixture from outside to inside (do not scramble). Mixture will be soupy, but needs to be loose around the edge of the frying pan. Put on top of grits and cover heavily with grated cheese. Spray foil with a non-sticking spray and cover dish. Bake for 10–12 minutes. Sprinkle dark part of spring onions on top. Serve with a salad.

Repeat for other pie plate.

Hint: Instead of shrimp, use scallops, fresh or smoked salmon, sausage, ham, etc.

Hint: You can freeze one grits plate without the topping. Defrost in refrigerator and make topping.

