

Grits Pizza©

Ingredients:

1 cup	quick grits (I use Aunt Jemima™)
2 Tbsp.	chicken granules
1 green	bell pepper, cubed fine
1 medium	onion, cubed fine
1/2 Tbsp.	garlic, minced or 1/2 tsp. dry minced garlic
1/2–1 tsp.	oregano, marjoram or thyme
3 cups cold	water
1–14.5 oz. can	diced tomatoes with juice
2 1/2 cups	Kerry Gold™ Irish Cheese, grated
8 oz.	pepperoni slices (save 35 slices), sliver rest

Method:

In a large microwaveable bowl sprayed with Pam™, stir grits, chicken granules, peppers, onions, garlic and oregano together. Add water and stir together again. Cover with plastic or a wet paper towel and microwave 6 minutes. Stir. Microwave another 6 minutes. Stir in tomatoes, 2 cups cheese and pepperoni slivers.

Spray a 3 quart Pyrex™ dish with Pam™. Pour grits mixture into dish and top with pepperoni slices. Bake 15–20 minutes if warm, 40–45 minutes if cold. Cover loosely with foil. When baked, sprinkle top with 1/2 cup grated cheese.

Hint: Use mushrooms instead of pepperoni.

Hint: All recipes from Ursula are cooked in a 900 watt microwave oven. If your oven is higher wattage, add 1 minute for each 100 watts. If wattage is under 900, take off 1 minute.

Hint: If you cover your bowl with plastic watch the steam so you do not burn yourself!

Hint: If cooked and not baked in the next 30 minutes, spray the top of the grits with Pam™.

When cold, refrigerate and then cover with plastic. Before baking lay pepperoni slices on top.

