

recipe of the week:

Grits & Greens Casserole

Wishing You
Healthy Holidays



| ingredients: | directions: |
|-----------------------------------|---|
| 4 slices bacon, chopped | 1. Preheat oven to 400° |
| 2 tsp. extra virgin olive oil | 2. Place bacon in large dutch oven & cook over medium heat until crispy – 4-6 minutes |
| 1 small onion, diced | 3. Remove to paper towel to drain & pour off bacon fat |
| 4 cloves garlic, minced | 4. Return pot to medium-low heat & add oil, onion & garlic – cook 2 to 8 minutes until browning |
| 2 cups chicken or vegetable broth | 5. Add 1 cup broth & salt and bring to a boil |
| ¼ tsp. salt | 6. Add collards & stir until wilted – 1-2 minutes |
| 16 cups chopped collard greens | 7. Cover, reduce heat and simmer 18-20 minutes (add water if seems dry) |
| 2 cups water | 8. Bring 2 cups water & 1 cup broth to a boil & whisk in grits |
| | 9. Bring to simmer, whisking constantly, then reduce to medium-low heat and cook for 5 minutes |
| | 10. Remove grits from heat and add ½ cup cheese, salsa & egg – stir until combined |
| | 11. Spread ½ grits in baking dish and top with greens. Spread other ½ grits over greens & sprinkle with remaining cheese and bacon. |
| | 12. Bake 30 minutes. Let stand 10 minutes before serving. |

Presented by:

