

GRITS DRESSING

(adapted very slightly from Bon Appetit, November 2011)

The Cooks Next Door

Unsalted butter (for dish)

1 c. coarse stone-ground grits (I used Bob's Red Mill Yellow Corn Grits)

1 c. (about 10 ounces) chopped bacon

6 large eggs

1/2 c. heavy cream

2 c. coarsely grated cheddar (about 8 ounces), divided

2 Tb. chopped fresh chives

1/4 tsp. sweet paprika

Kosher salt

freshly ground pepper

Butter a 2-qt. baking dish. Bring 4 cups water to a simmer in a large saucepan.

Gradually whisk in grits. Reduce heat to low; gently simmer, stirring often, until grits begin to thicken. Continue cooking, stirring often and adding water by 1/4 cupfuls if too thick, until tender and very thick* (about 5 cups), about 1 hour. (The amount of water and cooking time will vary depending on the type of grits used - mine took 1/2 hour or a little less.) Remove pan from heat and let cool slightly.

Meanwhile, cook bacon in a large skillet over medium heat until crisp, 5–7 minutes.

Transfer bacon to paper towels to drain.

Preheat oven to 350°. Whisk eggs and cream in a medium bowl; whisk into grits in 3 additions. Stir in 1 3/4 cups cheese, chives, paprika, and bacon. Season to taste with salt and pepper. Transfer grits mixture to prepared dish and smooth top with a spoon.

Sprinkle remaining 1/4 cup cheese over.

Transfer baking dish to oven and bake until puffed, golden, and just set in the middle, about 1 hour. Let cool for 10 minutes before serving (it will deflate some during this time).

*When they say VERY THICK, they really mean it. Mine were not thick enough - I did not need to smooth the top with a spoon (it was thin enough to settle out on it's own). :) But it worked just fine!