



Breakfast Grits Bowl



Ingredients:

- 4 slices bacon, chopped
- 2 cups chicken stock
- ½ cup quick grits
- 2 tablespoons salted butter
- 4 large eggs
- Kosher salt and freshly ground black pepper
- ¾ cup shredded Cheddar cheese
- Hot sauce for topping
- 2 green onions, sliced thin

Method:

1. In a 1-quart saucepot over medium heat, fry the bacon until crisp, 8 to 10 minutes. Remove the bacon and pour off all but 1 tablespoon of the bacon grease.
2. Return the pot to the heat, add the stock, and bring it to a boil, about 2 minutes. Slowly whisk in the grits and cook, stirring, until thick, 4 to 5 minutes.
3. Meanwhile, melt the butter in a nonstick skillet. Add the eggs and fry until the whites are set but the yolks are still soft, 3 to 5 minutes, or longer depending how you like your eggs. Season with salt and pepper.
4. Once the grits are thick, fold in ½ cup of the Cheddar cheese. Stir to allow the cheese to melt into the grits, then season to taste with salt, pepper, and hot sauce.
5. Divide the grits between 2 bowls and divide the remaining ¼ cup Cheddar between them as well. Top each with two fried eggs and half of the chopped bacon.
6. Finish with the sliced green onions.