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## **Delta Grind Grit Crostini**

### **DELTA GRIND GRIT CROSTINI**

#### **Ingredients:**

2-1/2 cups chicken stock

1/2 cup heavy cream

1 cup Delta Grind yellow grits

2 cups finely grated cheese (your preference)

Seasoned bread crumbs

1/2 tsp cayenne pepper (optional)

Olive oil, as needed

#### **Directions:**

Bring chicken stock and heavy cream to a boil. Add grits in a steady stream, whisking to avoid lumps. Reduce heat and cook for 10-15 minutes, stirring frequently. Add cheese and stir until well blended. Pour into a loaf pan and refrigerate at least two hours, until cooled and set.

Remove from pan and slice into 3/8" slices. Put the crumbs into a large flat pan. Add cayenne if a spicier taste is desired. Dredge the grit slices in the crumbs. In a heavy skillet, heat the oil over medium heat. Add the grit slices and cook, turning once, until lightly browned on both sides.

This makes a great brunch dish topped with spicy-seasoned scrambled eggs or sausage and gravy. For an appetizer, top with a savory relish, home-made or from a jar. For a main course, top with crawfish or shrimp etoufée, or braised beef.