

ANDOUILLE CHEESE GRIT CAKES

INGREDIENTS

1/4 cup Quick-cooking grits
1 tablespoon Butter
Salt -- to taste
Freshly-ground black pepper -- to taste
1/2 cup Cooked, crumbled Andouille sausage
(about 6 ounces uncooked)
1/2 cup Grated Parmesan cheese
1/4 cup Flour -- seasoned with
1 teaspoon seasoned salt
3 Eggs -- lightly beaten
1/2 cup Bread crumbs -- seasoned with
1 teaspoon seasoned salt
1 tablespoon Oil

PREPARATION

In a saucepan bring 1 cup of water to a boil, whisk in grits and butter; season with salt and pepper. Cook, stirring, just until thickened, about 3 minutes. Stir in sausage and cheese and cook 3 minutes more. Pour grits out into a buttered pie pan. Set aside to cool and firm up.

Using a 2-inch biscuit cutter cut out 4 cakes. Dredge cakes in seasoned flour, dip in egg wash, then dredge in bread crumbs, patting to make crumbs adhere.

Heat oil in a skillet, add grit cakes and pan fry, turning once, until browned on both sides. This recipe yields two 2-cake servings.

