



GEORGIA BREAKFAST PIE

Slightly adjusted from Pig: King of the Southern Table

INGREDIENTS

- 1 cup Milk
- 2 cups Water
- ½ tsp Salt
- ½ cup Regular grits,
preferably stone-
ground if you can
find them
- ¾ lb Bulk pork sausage
- ½ tsp Red pepper flakes
- pinch Powdered sage
- ¼ lb Sharp cheese,
grated
- 4 Large eggs, beaten

DIRECTIONS

1. Combine the milk, water, and salt in a heavy saucepan and bring to a boil. Gradually add the grits, stirring. Reduce the heat to moderately low, cover, and cook the grits until thick and creamy, 20-30 minutes, stirring often. Remove from heat and keep covered.
2. Preheat the oven to 325F. Grease a 9-inch pie plate and set aside.
3. In a large skillet, break up the sausage and stir over moderate heat until it loses its pink color, about 8 minutes. Remove from heat and drain off grease. Add the red pepper flakes, sage, and cheese, and stir until the cheese melts. Add the grits and the eggs and stir until well blended.
4. Scrape the mixture into the prepared pie plate and bake until the pie is puffy, about 45 minutes.
5. Serve hot.

Tip: Do not use quick grits for this dish!