

Grits with Red-Eye Gravy

Ingredients:

1 c. enriched white hominy grits or quick grits
1 1/2 lb. country-style ham, sliced 1/4 to 1/2 inch thick
1/2 c. coffee or water

Preparation:

Prepare 6 servings of grits according to package directions.
Cut ham into 6 pieces.
In heavy skillet, cook ham over medium-high heat until browned.
Remove from skillet; keep warm.
Reserve 2 teaspoons drippings in skillet.
Reduce heat to medium.
Add coffee to skillet, stirring rapidly to loosen bits of ham from bottom of skillet.
Cook 2 to 3 minutes, stirring occasionally.
Spoon over hot cooked grits.
Serve with ham.

Serves 6