

## BLUEPRINT: GRITS

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GRITS + LIQUID + SALT + ADD-INS

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### MAKE IT SOUTHERN



**For the grits:**  $\frac{3}{4}$  tsp kosher salt +  
1 c grits +  $2\frac{1}{2}$  c water

**For the add-ins:** 6 oz. Andouille sausage,  
sliced + 1 lb. shrimp + 1 c heavy cream +  
1 tbsp cajun seasoning +  $\frac{1}{2}$  c sliced  
scallions + hot sauce, to taste

### MAKE IT ITALIAN



**For the grits:**  $\frac{1}{2}$  tsp kosher salt +  
1 c grits +  $2\frac{1}{2}$  c water

**For the add-ins:** 1 c finely grated Parmesan  
+ 4 tbsp toasted sliced almonds + 2 tbsp  
capers +  $\frac{1}{3}$  c roughly chopped green olives  
+ 2 tbsp golden raisins + 3 tbsp olive oil +  
2 oil-packed anchovies, roughly chopped

### MAKE IT GREEN



**For the grits:** 1 tsp kosher salt +  
1 c grits +  $2\frac{1}{2}$  c water

**For the add-ins:** 2 tbsp olive oil + 1  
packed c finely chopped collard greens  
+  $\frac{1}{2}$  c diced green bell pepper + 1 tsp  
ground coriander + 2 tbsp finely  
chopped parsley

### MAKE IT CHEESY



**For the grits:** 1 tsp kosher salt +  
1 c grits +  $2\frac{1}{2}$  c water

**For the add-ins:**  $\frac{1}{4}$  c olive oil +  $\frac{1}{3}$  c  
diced yellow onion +  $\frac{2}{3}$  c chopped leeks  
+ 2 tbsp finely chopped chives + 1 c  
grated white cheddar + 1 c grated  
Gruyere + black pepper, to taste

### MAKE IT SWEET



**For the grits:** 1 tsp kosher salt + 1 c grits +  
1 c water +  $1\frac{1}{2}$  c whole milk

**For the add-ins:** 2 tbsp butter + 1 Granny Smith  
apple, peeled, cored and chopped + 2 tsp ground  
cinnamon + 1 tsp finely grated fresh ginger + 3 tbsp  
maple syrup + 1 tsp finely grated orange zest