

GRITS

04/04/2012

Yield: 2.5 gallons

Shelf Life: 2 hours (on the line)
2 hours (in the warming drawer)

Equipment: Liquid measuring cup, kettle, whisk, rubber spatula, metal 1/3 pan with lid, pan liners

Ingredients

1 gallon Heavy Cream
1 gallon Water
3 pounds White Grits
1 pound Butter Blend
1 pack (48g) Grits Spice Pack
2 quarts Sauteed Corn - fully cooked

Procedure

1. Measure heavy cream, water, butter blend, and spice pack into the steam kettle. Bring to a boil.
NOTE: Keep an eye on the kettle, as the heavy cream may boil over.
2. Using a whisk, mix in the grits. **Bring back to a boil.** Cook at least 10 minutes, stirring often. **The grits should thicken, and should no longer be grainy.**
NOTE: If using a pot instead of the kettle, DO NOT allow the grits to scorch.
3. Mix in sauteed corn.
NOTE: The sauteed corn MUST be fully cooked!
4. Transfer to metal 1/3 pans with liners, and store in a warming drawer with a time dot. **The 1/3 pans MUST be lined with pan liners.**
5. Label, Date, and Rotate.

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Cooling and Storage Procedure for Leftover Grits

1. If there are any leftover grits at the end of the night, pour the grits onto a sheet tray, and spread them out evenly.
2. Place the sheet tray on a speed rack in the walk-in, and allow to cool until the grits reach a temperature of 40°.
3. Once cooled, wrap the tray with plastic film.
NOTE: Do not leave grits unwrapped overnight.
5. Label, Date, and Rotate.

Re-heating Procedure

1. If there are any remaining grits from the night before, measure up to 3 1/2 quarts in a liquid measuring cup.
NOTE: No more than 3 1/2 quarts of leftover grits can be added to a batch.
2. Add the leftover grits immediately after adding the sauteed corn.

- C: Pale yellow color with specks of golden corn and brown onions
T: Creamy, firm texture; Not runny; Butter not breaking; No dried skin on top
F/A: Salty, buttery flavor with sweet corn bursts
HR: Lined metal 1/3 pan; 160°
SL: 2 hours on the line; 2 hours in the warming drawer