

# GRITS - SMALL BATCH

11/28/2017

**Yield:** 1.75 gallons

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

**Equipment:** Liquid measuring cup, pot, whisk, chub bag, rubber spatula, metal 1/3 pan with lid, pan liners

## Ingredients

**1 gallon** Water **NOTE: Only 2 quarts will be used in the small batch.**  
**1 pack (48g)** Grits Spice Pack  
**2 quarts** Heavy Cream  
**1 1/2 lbs** White Grits  
**1/2 lb** Butter Blend  
**1 quarts** [Sauteed Corn - fully cooked](#)

## Procedure

1. **Measure the water and grits spice pack into a large mixing bowl, and whisk until the spices have fully dissolved.**
2. **Measure 2 quarts of the seasoned water into a pot, and chub up the rest for later use.**
3. Measure heavy cream and butter blend into the steam kettle. Bring to a boil.  
**NOTE: Keep an eye on the pot, as the heavy cream may boil over.**
4. 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.**
5. Mix in sauteed corn.  
**NOTE: The sauteed corn MUST be fully cooked!**
6. 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.**
7. Label, Date, and Rotate.

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# GRITS

11/21/2017

## 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 1 3/4 quarts in a liquid measuring cup.  
**NOTE: No more than 1 3/4 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