

Crock Pot Grits with Sausage

Our county schools have been out of school for three days and the grocery has been out of milk for two. Oh, the fun of a southern winter! I have decided not to venture out until the roads are better so I'm getting creative with foods from the pantry and freezer.

Since we've already had crock pot soup and grilled cheese sandwiches and also crock pot Cincinnati chili, I thought it would be fun to do a crock pot breakfast for dinner. I like finding new ways to remake some of our favorites, using the crock pot to my advantage. So this is my rendition of our breakfast favorites.

1 c. quick grits

4 c. water

1 c. shredded cheddar cheese

6 turkey sausage precooked breakfast links, thawed and sliced thin

1/2 t. salt

1/2 t. black pepper

Put all ingredients in crock pot and stir. Cook on high for 3 hours. Consistency should be thick and almost creamy— all grit particles should be softened and cheese melted throughout. When serving, top with your choice of salsa, peppered gravy, shredded cheese, butter, salt and/or pepper.