

Crock Pot Back To School Breakfasts



This dish is an easy overnight breakfast for those early weekday mornings.

We are almost a month into school, some of you are just starting out post-Labor Day, and I'm pretty sure we can all agree that mornings are rough! (BTW- If I have to see one more picture on social media of some super mom decorating chalkboard coated cookie sheets announcing the new grade and "what I want to be when I grow up", I'm seriously going to get one of those old school bumper stickers that said "my kid beat up your honor student".)

Sorry about that rant, I digress easily... back to the recipes! I celebrate my crock pot by cooking breakfast overnight so that in the morning, I can just scoop up a bowl of goodness or maybe throw it into a thermos for a hot lunch at school. It's even easier to manage than pouring a bowl of cereal and remembering to buy milk.

Here are a few ideas to try to alleviate the stress from your morning routine. Let's not be ugly before coffee and the

school bus arrive!

[Crock Pot Cherry Pie Oatmeal](#)

[Crock Pot Purple Oatmeal](#)

[Crock Pot Fruity Oatmeal](#)

[Crock Pot Escaloped Apples](#)

[Crock Pot Grits](#)

[Crock Pot Blueberry Cobbler](#)

Crock Pot Tapioca Pudding

What are your favorite ways to make it through the school morning routine??

Summer Series, Day Four: **Crock Pot Grits**

I might have found flirty peaches at the weekly Farmer's Market this morning, but we still need to have dinner, right?! Good thing I decided to make a big ol' batch of crock pot grits to cook low and slow all day. I mean, come on... it's three ingredients. That's barely even a recipe. So let me also tell you about the toppings I made for our grits bar tonight.



I like to make a simple crock pot of grits and then provide a buffet of toppings!

After my morning adventure and an afternoon swim, I popped into the kitchen at [Ooh La La, our beach house for the week](#), to whip up some easy toppings for our crock pot grits. Personally, I love a good dish of [shrimp and grits](#) with just the right balance of textures and a kick of spice, but not everyone is as big a fan of this southern specialty. So I've found that it's better to make toppings and let people make their own concoction.

I have four tonight: 1. shrimp scampi 2. sauteed spinach 3. shredded cheddar cheese 4. maple syrup (but that last one stands alone for those people—AKA kids— that like their grits to be sweet instead of savory). Oh— and a couple adults added sriracha dribbles on top just to crank it up a notch!

This worked out to be a great easy dinner before going to the luau tonight. The what?! Oh yes, there is a luau every Tuesday night at the [Koru Village Resort and Spa](#). It was so much fun to have the kids swashbuckle with pirates, swim with mermaids and party with fire dancers!



So here's the quick recipe for tonight's dinner. We shared it with the owners of [Ooh La La, our beach house for the week](#). They are a fabulous local family that have really done an amazing job updating this vacation home! Since I've been blogging all week from here, I only thought it right to share some of my cooking! Even the baby enjoyed the grits, and there is nothing better than a gooey grits and toothless grin!

Crock Pot Grits

Serves 12

3 cups stone ground grits (white or yellow)

11 cups water

1 t. salt

Put all ingredients in crock pot and give it a good stir. Cook on low for 8 hours— it's ok to stir it one or twice to make sure it cooks evenly.

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.