

# Summer Series, COMPLETE!



With the ocean and the inlet both easily accessible, there are many water sports to explore in the Outer Banks.

It felt like a hangover to wake up today. I rolled over and closed my eyes, groaning. It was barely 8 am and to do lists were already swirling in my head. This wasn't an alcohol-induced situation, it was the effect of knowing today was the last day of vacation.

So I took a deep breath and hopped out of bed. The optimistic side of me kicked in (probably because I could already smell coffee!) and I wasn't going to have a pity party for myself when there was a full day ahead. BAM. Back at it. Maybe it's just that I stayed up a little too late reading [Stir, by Jessica Fechter](#), sitting on the top balcony porch last night.

Since it's the last day, I did not have a plan to crock pot anything, but instead it was a feast of leftovers. I had planned well on quantities for meals and snack foods, but there was still enough to cover today's meals. Let's take a moment to reflect on the deliciousness of this week (CLICK ON EACH LINK FOR FULL POSTS):

[Day One: Menu and Shopping List](#)

[Day Two: Crock Pot Steamed Summer Vegetables](#)

[Day Three: Crock Pot Low Country Boil](#)

[Day Four: Crock Pot Peach Crumble](#) and [Crock Pot Grits](#)

[Day Five: Crock Pot White Ratatouille](#)

[Day Six: Crock Pot Seafood Paella](#)



Thank you for joining Dinner  
Is A Crock on this Summer  
Series adventure!

If this week of meals hasn't inspired you to [travel with your crock pot](#), or at least [buy a crock pot](#), then I'm disappointed. Maybe you don't want to cook every night when you are on vacation, but there is a reason you stay at a beach house and not a hotel— because you want the comforts of home, just in a different location. Next time you go on vacation, try cooking a few dinners all together, then sample the local fare at the restaurants the other days. If you want a maid and room service, you won't find it here. But the blessings and freedom of beach house vacations promises adventure and whim instead of turned down sheets and sample-sized soaps. It's a worthy trade off!

This has been an amazing journey with you, fans. While I certainly got more of tan than you did, and probably a little more rest and relaxation, I hope you have enjoyed the adventure. The [beach house we stayed at in the Outer Banks, known as Ooh La La](#), is available for rental– with spaces still available this year and already booking for next! I cannot stress enough the ease of staying at this location. We've vacationed at other places on the coast and this is by far my favorite so far. I would like to publicly say thank you to the owners for letting Dinner Is a Crock share [Ooh La La](#) with the world!

(SHAMELESS PLUG: IF YOU HAVE A RENTAL PROPERTY AND WOULD LIKE ME TO STAY THERE FOR A VACATION SERIES, I AM OPEN TO OPPORTUNITY! PLEASE EMAIL ME AT [DINNERISACROCK@GMAIL.COM](mailto:DINNERISACROCK@GMAIL.COM)!)

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## 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.