

Syrup 'N Bacon Grits

Ingredients

- 3 ¼ cups water
- 1 cup Quaker® Quick Grits - Original
- 1/2 tsp salt (optional)
- 3/4 cup Original Syrup
- 4 eggs, slightly beaten
- 2 tbsp bacon drippings, margarine or butter
- 8 slices bacon, cooked crisp, crumbled

How to make it

1. Heat oven to 350°F.
2. Grease 1-1/2-qt casserole dish.
3. Bring water to a boil; slowly stir in grits and salt.
4. Reduce heat; simmer 2 to 4 minutes or until thick, stirring frequently.
5. Remove from heat; add syrup, eggs and drippings, mixing well.
6. Pour into prepared casserole; bake 45 to 50 minutes or until knife inserted near center comes out clean.
7. Top with bacon; let stand 5 to 10 minutes before serving.
8. Serve with additional syrup, if desired.



PREP
TIME
10 min



COOK
TIME
50 min



TOTAL
TIME
60 min



SERVINGS
8

Made with



Quaker® Quick Grits - Original