

**HOT GRITS (ENRICHED)**

ENRICHED GRAIN

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. enriched grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Water, Hot, Municipal	3 3/4 gallons
Cereal, Grits, Quick Preparation, #2122	2 quarts + 3 cups, dry
Salt, Table, #2723	1/4 cup

**DIRECTIONS**

1. Bring the water to a rolling boil in a braising pan or a large pot.
2. Slowly add the grits and salt to the water and stir to prevent lumps from forming.
3. Heat for 5 minutes, or until grits thicken. Stir the grits as needed.
4. Transfer the grits to steamtable pans and place them on the heated portion of service line.
5. Portion ½ cup serving with #8 scoop, 4 ounce ladle or 4 ounce spoodle per serving. Each portion provides 1 oz. eq. of enriched grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**NUTRIENTS PER SERVING**

Calories	63	Dietary Fiber	0.79 g	Sodium	287.25 mg	Sat. Fat	0.06 g
Carbohydrates	13.57 g	Protein	1.31 g	Total Fat	0.30 g	Trans Fat	0.00 g