



Orange & Blackberry Buttermilk Grits



SERVINGS

2



COOKING TIME

30 min

Switch up breakfast time with Quaker® Old Fashioned Standard Grits. Juicy fruit highlights our Orange & Blackberry Buttermilk Grits. The tang of buttermilk adds so much flavor, it's sure to be the star of your weekend brunch table.

Ingredients

- 1 cup [Quaker® Old Fashioned - Standard Grits](#), uncooked
- 2 cups water
- 2 cups low fat milk
- 3/4 cup fresh blackberries
- 1 tbsp brown sugar
- 2 tbsp orange zest, divided
- 3 tbsp orange juice, divided
- 1/4 cup buttermilk

Cooking Instructions

1. In a medium saucepan, bring water and milk to a boil. Whisk in grits, then cover, reduce heat to low and simmer. Uncover and stir every few minutes until grits are thickened and creamy, about 15-20 minutes.
2. While grits are cooking, In small saucepan combine blackberries, brown sugar, 1 tablespoon orange zest and 2 tablespoons orange juice. Bring to a boil, then reduce heat to low, stirring occasionally until blackberries have softened, about 5-10 min. Slightly mash. Set aside.
3. When grits have finished cooking add buttermilk and remaining 1 tablespoon orange juice and stir. Divide among bowls and top with the blackberry compote, swirling it gently into the grits to create a marbled look, without fully mixing ingredients. Sprinkle with remaining orange zest. Serve immediately.

4. Enjoy!