



Virginia Ham and Grits



SERVINGS

4-6



COOKING TIME

20 min

Indulge in the Southern comfort of Virginia ham and grits, marrying savory ham with creamy grits for a hearty and soul-warming dish that embodies the essence of Southern cuisine.

Ingredients

Grits

- 1 cup [Quaker® Instant Grits - Butter Flavor](#) (4 packets)
- 1 tsp neutral oil
- 1 garlic clove, finely minced
- 1 cup half and half, fat free
- 1 cup pork or chicken stock, unsalted
- 1/4 tsp ground black pepper
- 1/4 cup white cheddar

For Ham & Gravy

- 2 tbsp neutral oil
- 6 slices bone-in lower sodium Virginia country ham
- 1/2 cup coffee
- 1/4 cup hock stock or chicken stock, unsalted

Cooking Instructions

Grits

1. Add 1 tsp oil to heavy bottomed saucepan on medium heat. Once hot, add garlic and turn heat to low. Cook garlic for 2-3 minutes to soften. Add half and half, and stock to saucepan. Bring up heat to medium-high and heat until simmering.

2. Once simmering, turn heat to medium-low and add instant grits. Cook, stirring constantly, until grits begin to thicken; about 2-5 minutes. Once thickened, add salt, black pepper, and white cheddar. Stir until cheese is fully melted and grits are uniform. You may need to add a bit more water if mixture is too thick. Remove from heat and set aside.

Ham & Gravy

3. Add oil to cast iron skillet over high heat. Once hot, sear ham. Cooking for 1-2 minute on both sides. Once cooked, remove ham and set aside.
4. Adjust heat to medium-high and add coffee and stock. Scrap the pan to remove the brown cooked bits. Add coffee, stock and simmer, reducing, for about 10 minutes. Taste and continue reducing according to taste. Remove from heat and set aside.

To Serve

5. Heat grits over medium heat until warmed throughout. Add additional liquid if necessary. Re-heat ham in skillet over medium heat. Once heated, place 1/2 cup of grits on plate. Top with ham.
6. For gravy, place in skillet used to re-heat ham until hot. Pour gravy over ham and grits. Enjoy!