

Our State eats

Published in the March 2022 issue of Our State



Grits & Greens

Yield: 8 servings.

- 6 slices bacon, diced
- 1 small onion, diced, about ½ cup
- 3 cloves garlic, minced
- 2 cups whole milk
- 2 cups chicken broth
- 2 tablespoons salted butter
- 1 cup yellow stone-ground grits
- 1 cup sharp Cheddar cheese, shredded
- Salt to taste
- 4 tablespoons olive oil
- 2 pounds Swiss chard, cleaned and de-stemmed, about 2 to 3 bunches

In a heavy stockpot or Dutch oven over medium heat, sauté diced bacon until crispy. Use a slotted spoon to remove bacon to a plate lined with a paper towel to drain.

Add onions to the pot and sauté in the remaining bacon grease over medium heat until they are soft and just starting to brown, about 3 to 5 minutes. Add garlic and stir for 30 seconds to 1 minute. Remove onion and garlic mixture, and set aside.

In the same pot, add milk, chicken broth, and 2 tablespoons of salted butter, and bring to a rolling boil. Whisk in grits and reduce heat to low. Cook grits according to package instructions,

stirring occasionally or until thickened to your desired consistency. Add shredded cheese and salt to taste. Cover grits and remove from heat.

Add olive oil to a large sauté pan and heat on medium-high. Add Swiss chard, reduce heat to medium, and sauté for approximately 10 minutes, stirring occasionally. Stir in bacon and cooked onion-garlic mixture.

To serve, place the grits in a large serving bowl or individual bowls and top with cooked greens in center of grits. Drizzle with olive oil just before serving.

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