

Cheeseburger Grits Cakes

Ingredients:

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| 1/2 cup Gayla's Grits | 1 Tbs Georgia Olive Farms Olive Oil |
| 2 cups water | Salt and pepper to taste |
| 1/2 cup half-and-half | 1 lb ground beef (browned & drained) |
| 2 Tbs sour cream | 1/2 cup shredded cheese |
| 1 Tbs butter | 2 egg yolks |

Preparation:

Combine grits, water, half and half, sour cream, butter and olive oil, salt and pepper. Bring to a boil, and then simmer for about 45 minutes, stirring occasionally and adding additional liquid as needed. Whip in egg yolks when grits are done. Add browned ground beef and cheese. Simmer an additional 5 min. Let stand 5 minutes. Pour into pan to cool. Cover and refrigerate a couple of hours. Cut into round grits cakes (I use a solo cup). Put round cheeseburger grits cakes onto cookie sheet greased with olive oil. Top with cheese and cook on 350 degrees for 20 min.