

Fried Grits

2 cups Grits , cooked

1/2 tsp. salt

1/2 tsp. baking powder

1 tsp. flour

2 eggs, beaten

1/3 tsp. pepper

1 tsp. sugar

1/2 cup margarine

1/4 cup milk

3 eggs, beaten

Canola oil

Cook grits according to pkg. directions with 1/2 tsp. baking powder added to the water. Stir in 2 beaten eggs. Add margarine, flour, & sugar. Mix well. Cook 15 minutes more. Pour the grits mixture into a shallow baking dish to a thickness of about 3/4 inch. Cover with plastic wrap. Refrigerator overnight. Cut grits into squares of desired size & Sprinkle with salt & pepper. Beat 3 eggs well & add 1/4 cup milk. Dip squares in egg mixture & fry in hot oil in a large iron skillet until golden brown. Turn only one time. Drain on paper towels and serve immediately.