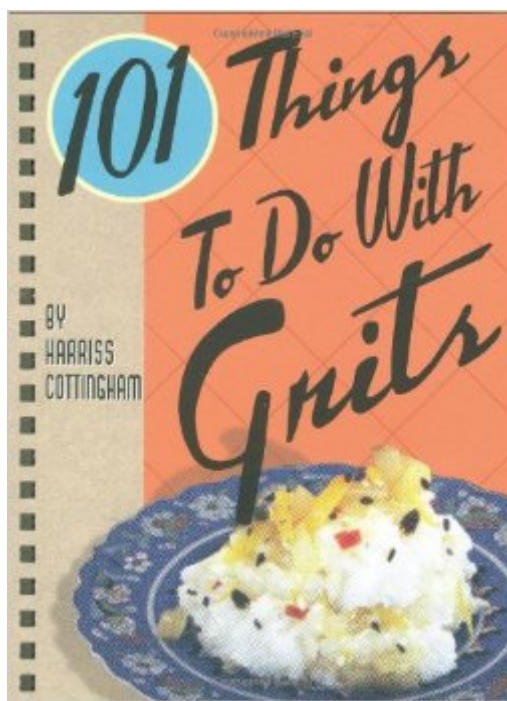


The book was found

# 101 Things To Do With Grits



## Synopsis

Gritsâ "they've been called the "first truly American food." Just what are they? Simply put, grits are stone-ground corn, and they're gaining popularity nationwide in America's most influential kitchens. Any Southern cook worth his salt knows it's what you add to grits that make them remarkable! Here are 101 delicious and inventive recipes for using grits at every meal, with tips and cooking techniques that show just how quick and versatile grits can be.

## Book Information

Spiral-bound: 128 pages

Publisher: Gibbs Smith; Spi edition (August 1, 2006)

Language: English

ISBN-10: 0941711897

ISBN-13: 978-0941711890

Product Dimensions: 5.2 x 0.4 x 7.2 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (8 customer reviews)

Best Sellers Rank: #585,075 in Books (See Top 100 in Books) #135 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains

## Customer Reviews

I have to say that grits are a very versatile food and is much more than just a breakfast side item. In addition, grits aren't only something that "southerners" eat. It is as much of a staple as pasta, rice or potatoes. This book "101 Things to do with Grits" is an awesome cookbook. The recipes all use grits as a base and range from breakfast and appetizers to entrees and desserts. I cannot comment on the dessert grits, because I haven't made any of these dishes at this point in time. Yet they look really good. I have really gotten some great ideas from this book. Many of the recipes I follow very strictly and other recipes I "doctor up". For instance, "Black & Blue Grits" has the main base of Worcestershire sauce and blue cheese. This dish is to be served along side steak. Well when I made these grits I added shallots. The recipe didn't call for shallots, but really added a great flavor. My only complaint about this book is that many of the recipes need to be made after the "Basic Grits" are made. The "Basic Grits" are just foundation recipes. They are provided in the book, but as a cook is trying to make "Roasted Corn & Sun-Dried Tomatoes Grits" (for instance) he/she will find themselves turning back to page 12 to find the basic recipe for "White Stone-Ground Grits". This exercise can become tedious, however after one has prepared several dishes the concept is

sort of grasped. At least the book has a spiral bind. The other thing I find strange is that many of these "Basic Grits" recipes call for heavy cream. I don't know about anyone else, but if butter and milk are used in these formulas there is no need for "heavy cream". Heavy cream has a strong flavor and when used in addition to butter or milk it just entices a heart attack.

[Download to continue reading...](#)

101 Things to Do with Grits 101 Things to Do with a Dutch Oven (101 Things to Do with A...)  
Nathalie Dupree's Shrimp and Grits Nathalie Dupree's Shrimp and Grits Cookbook Grace, Grits and Ghosts: Southern Short Stories Puttin' on the Grits: A Guide to Southern Entertaining (Unabridged Selections) Hijikata Tatsumi and Butoh: Dancing in a Pool of Gray Grits (Palgrave Studies in Theatre and Performance History) 101 Facts... Stan Lee: 101 Facts About Stan Lee You Probably Never Knew (facts 101 Book 7) 101 Ways to Amaze & Entertain: Amazing Magic & Hilarious Jokes to Try on Your Friends & Family (101 Things) 101 Movies to See Before You Grow Up: Be your own movie critic--the must-see movie list for kids (101 Things) How to Use Graphic Design to Sell Things, Explain Things, Make Things Look Better, Make People Laugh, Make People Cry, and (Every Once in a While) Change the World 101 Three Chord Songs for Hymns & Gospel For Guitar, Banjo & Uke (McCabe's 101) 101 Hymn Stories: The Inspiring True Stories Behind 101 Favorite Hymns 101 Cupcake, Cookie & Brownie Recipes (101 Cookbook Collection) 101 Gourmet Cake Bites (101 Gourmet Cookbooks) 101 Homestyle Favorite Recipes (101 Cookbook Collection) 101 Gourmet Cupcakes in 10 Minutes (101 Gourmet Cookbooks) Thanksgiving 101: Celebrate America's Favorite Holiday with America's Thanksgiving Expert (Holidays 101) 101 Breakfast & Brunch Recipes (101 Cookbook Collection) 101 Cozy Casseroles (101 Cookbook Collection)

[Dmca](#)