

THINK OUTSIDE THE CRAKER™



## Cracker Fried Headcheese & Grits



### INGREDIENTS:

Cooked grits (per instructions on the package)  
Egg wash  
Bread crumbs  
Creole sauce  
Sausage gravy  
Chives  
Scallions  
Turnip slices  
Malone's Mild

### METHOD:

Scoop grits into a bowl. Spoon creole sauce around the scoop of grits. Fry turnip slices. Slice the Malone's Mild into thick squares and then cut into triangles. Double coat the squares by dipping

into egg whites and bread crumbs twice. Fry the squares for approximately a minute and half, enough to brown the crust and warm the center. Place fried Malone's on top of grits. Spoon sausage gravy on top of fried Malone's. Sprinkle chives and scallions. Top with a fried turnip slice.

*SOURCE: Maxie's Southern Comfort*