



Golden Grits with Chilean Pork Ragu

Creamy grits topped with a meaty sauce

Chilean Tomato Sauce

- 1/2 cup chopped red onion
- 1 Tablespoon coconut oil or desired oil
- 1 teaspoon Ancho powder
- 2 Tablespoons Professor Torbert's Orange Corn Grits
- 1 clove garlic, minced
- 1-1/4 cup bone broth or chicken stock
- 1 cup canned crushed tomatoes
- 1 teaspoon lemon juice

Cheesy Golden Grits

- 4 cups water
- 1 cup Professor Torbert's Orange Corn Grits
- 1 teaspoon sea salt

1/2 cup grated Pepper Jack cheese
1/2 cup grated Parmesan cheese

Pork Mushroom Topping

1 Tablespoon coconut oil or desired oil
1/2 cup chopped red onions
8 ounces cremini mushrooms, trim, sliced
Salt; ground black pepper to taste
1-pound cooked pork cubes
3 sliced mini red sweet peppers
3 Tablespoons sweet red pepper relish
2 to 3 Tablespoons chopped cilantro

Prepare Chilean Tomato Sauce: In a skillet, sauté onion in 1 Tablespoon oil for about 2 minutes; add ancho powder, grits, and garlic, cook for 1 minute. Add the broth and tomatoes; bring to a boil; reduce heat to low; cook to thicken slightly. Remove from heat; stir in lemon juice. Set aside to stay warm.

Prepare Golden Grits: In a large pot, boil water in saucepan over medium high heat; gradually whisk in grits; add salt; reduce heat to low; cook 10 to 15 minute or until grits have thickened to desired consistency, stir often; fold in grated Jack and Parmesan cheese. Remove from heat; set aside. Grits will thicken also while cooling.

Prepare Mushroom Pork Topping: Melt coconut oil in sauté pan; add onions; sauté 2 to 3 minutes; add mushrooms; lightly sprinkle to taste with salt and black pepper; cover lightly; cook over medium heat about 8 to 10 minutes; stir occasionally until golden. Stir in cooked pork and red pepper slices; and red pepper relish; cook until hot and pepper glazed.

Cook's Note: I used coconut oil since it is one of the few oils that is the safest and most stable upon heating. Also, you can serve the creamy consistency grits on the dinner plates and top with tomato sauce that is mixed with chunks of any leftover cooked meat in place of preparing the mushroom pork topping.

To Serve: Place tomato sauce on serving plates; spoon a circle of grits on center of sauce; top with dollop of mushroom pork topping. Sprinkle with

chopped cilantro. Serve additional sauce, grits, or topping in separate plates. Yield: serves about 4

About the Recipe: It looks like it might be hard to make but all of the ingredients can be made separately and then just rewarmed. The creamy grits pair well with the tomato sauce and the lightly spiced topping adds that finished touch. A real comfort dish!