



---

## Smoked Cheddar Grits Bites



---

### Ingredients:

2 cups water  
2 cups milk  
1 cup **OLD MILL STONE-GROUND GRITS\***  
1/2 teaspoon salt  
1 1/2 cups (6 ounces) shredded smoked Cheddar cheese  
1/4 cup thinly sliced green onion  
3/4 teaspoon freshly ground pepper  
3 tablespoons unsalted butter, melted  
**OLD MILL CORN RELISH or OLD MILL SPICY ONION RELISH\***  
3-4 slices bacon, cooked and torn

### Directions:

Coat a 13 x 9-inch baking pan with cooking spray.

Bring water and milk to a boil in a medium saucepan; whisk in salt and grits. Reduce heat and simmer, covered with a spatter shield, until tender, about 15 minutes. Remove from heat and stir in cheese, green onion, and pepper. Spread evenly into prepared pan; cover with plastic wrap, and refrigerate until chilled, 2 hours or overnight.

Preheat oven to 400°F. Line 2 rimmed baking sheets with parchment paper. Loosen edges of grits with a knife and turn out onto a cutting board. Use a 1 3/4- to 2-inch round cutter to cut out grits rounds; brush the grits rounds on both sides generously with melted butter.

Bake until crispy and browned on bottoms, about 20 minutes. Flip and cook until lightly browned on the other sides. Place on a serving platter; top each with a teaspoon of Old Mill Corn Relish and a piece of bacon. Serve warm.

\*Available online at [Old-Mill.com](http://Old-Mill.com) or at The Old Mill Farmhouse Kitchen