



Sweet & Spicy Maple Grits with Pecans

 **SERVINGS**

 **COOKING TIME**

2

30 min

Start your morning and wake up your tastebuds! Our Sweet & Spicy Maple Grits feature maple syrup and peppery cayenne. Toasted pecans add a mellow, nutty crunch for a breakfast time or brunch filled with flavor and texture.

Ingredients

- 1 cup [Quaker® Old Fashioned - Standard Grits](#), uncooked
- 2 cups water
- 2 cups low fat milk
- 3/4 cup pecans, roughly chopped
- 2 tbsp pure maple syrup, divided
- 1 tbsp brown sugar
- 1/4 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/8 tsp ground cayenne
- 1/8 tsp cardamom

Cooking Instructions

1. Preheat oven to 325°F.
2. In a medium saucepan, bring water and milk to a boil. Whisk in grits, then cover, reduce heat to low and simmer. Uncover and stir every few minutes until grits are thickened and creamy, about 15-20 minutes.
3. While grits are cooking, line a baking sheet with parchment paper and place pecans in a single layer on the sheet. Toast pecans for 7-10 min stirring occasionally until just golden, being careful not to burn them.
4. When grits have finished cooking add 1/2 cup of the toasted pecans, 1 tablespoon maple syrup, brown sugar, vanilla, and spices. Fold to combine with a spatula. Divide among

bowls and top with remaining pecans and maple syrup. Serve immediately.

5. Enjoy!