



Syrup 'N Bacon Grits

 **SERVINGS** image not found or type unknown

8

 **COOKING TIME** image not found or type unknown

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It's sweet, it's salty, and it goes perfect with breakfast and brunch. Syrup N' Bacon Grits is a combination of classic breakfast foods and flavors coming together to create a unique breakfast option. Made with rich flavors, this bowl of grits is a yummy way to help start your morning.

Ingredients

- 3-1/4 Cup(s) Water
- 1 Cup(s) [Quaker® Quick Grits - Original](#)
- 1/2 Teaspoon(s) Salt (optional)
- 3/4 Cup(s) Syrup or Lite Syrup
- 4 eggs, slightly beaten
- 2 Tablespoon(s) bacon drippings, margarine or butter
- 8 Slice(s) bacon, cooked crisp, crumbled

Cooking Instructions

1. Heat oven to 350° F.
2. Grease 1-1/2-qt. Casserole.
3. Bring water to a boil; slowly stir in grits and salt.
4. Reduce heat; simmer 2 to 4 minutes or until thick, stirring frequently.
5. Remove from heat; add syrup, eggs and drippings, mixing well.
6. Pour into prepared casserole; bake 45 to 50 minutes or until knife inserted near center comes out clean.
7. Top with bacon; let stand 5 to 10 minutes before serving.
8. Serve with additional syrup, if desired.