

Grit Cakes with Tomato Jam

Ingredients:

Grit Cakes

2 cups leftover grits
1 cup shredded Gruyere cheese
Salt and pepper to taste
1/2 cup flour (for dusting)
Avocado oil (for frying), or preferred frying oil

Stovetop Tomato Jam

2 cups sungold tomatoes, whole or halve, depending on how chunky you prefer.
Other cherry tomato varieties can be used as well.
1/2 cup cane sugar
1/2 teaspoon salt
1 tablespoon rice vinegar

Garnish

Fresh basil, chopped
Fresh oregano, chopped
Optional: other garden herbs (thyme, parsley, chives, etc.)

Recipe by Garden Chef Natalie Firmin-Chavez



ATLANTA BOTANICAL GARDEN

Grit Cakes with Tomato Jam

Method:

In a large bowl, mix leftover grits with shredded Gruyere cheese until well combined. Season with salt and pepper to taste. Spread grits mixture into a square or rectangular baking dish, smoothing the top to make an even 1/2 inch thick layer. Cover and refrigerate for at least 1 hour or until mixture is firm and set. Once grits mixture is firm, cut into small squares (about 2x2 inches). Lightly dust squares with flour, shaking off any excess. Heat enough vegetable oil to coat the bottom of a large skillet over medium-high heat. When oil is hot, add grit cakes in batches, being careful not to overcrowd skillet. Fry cakes until golden and crispy on both sides, about 3-4 minutes per side. Transfer fried grit cakes to a paper towelled-lined plate to drain.

In a medium saucepan, char tomatoes until skin begins to crack. Add cane sugar, salt, and rice vinegar. Cook over medium heat, stirring occasionally, until tomatoes break down and mixture thickens to a jam-like consistency, about 10-15 minutes. If needed, use a spoon or potato masher to help break down tomatoes. Once tomato jam reaches desired consistency, remove it from heat and let cool slightly. It will continue to thicken as it cools. Arrange fried grit cakes on a serving platter. Spoon a small dollop of stovetop tomato jam onto each grit cake. Sprinkle chopped basil and oregano (or other garden herbs) over top of the grit cakes for a fresh and flavorful garnish. Enjoy warm as a delicious appetizer or side dish!

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