

Cheese & Bacon Grits



Ingredients

- 2 packets Instant grits (56g)
- Bacon bits / dehydrated ham / spicy jerky
- 1 TB Parmesan cheese powder / hunk of cheese
- dehydrated green onion
- hot sauce
- Oil or powdered butter

Info

- **Prep:** 5
- **Cook:** 5
- **Serves:** 1
- [Source](#)

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Directions

1. Boil about 1 $\frac{3}{4}$ c water, then turn your stove off. Add everything to the pot and stir to combine. The water should just cover the mixture. Put the lid on your pot and place it in a cozy. Wait about 10-15 minutes to make sure everything gets thoroughly rehydrated. Then check and see if a little more water or time is needed. Stir it up, and if desired, add a bit of oil or butter and hot sauce. Enjoy!
2. If using dehydrated ham, pack it in a small separate bag and pre-soak it in water to help it start softening. Boil the water, then add the rest of the ingredients as described above. You can also add a splash of color and herbal flavor by adding a tsp of dried green onions or parsley.

[grits](#), [dehydrated](#), [parmesan](#), [cheese powder](#), [butter powder](#), [bacon bits](#), [dehydrated ham](#), [jerky](#), [hot sauce](#)

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