

Uncle Funky's Breakfast Grits with Goat Cheese, Fire-roasted Corn and Roasted tomatoes

Adapted from The Kitchn and Tomato Jam

Serves 4

- 1 pint cherry tomatoes, sliced in half
- 1 cup grits (corn meal, polenta)
- 1 1/2 cups milk
- 1 1/2 cups water
- 2 cobs of corn, salted, peppered and rubbed with olive oil
- 1/4 goat cheese (or cheddar if its your preference, but use more)
- 1/2 tsp of salt (more if you prefer)
- 3 tbsp of butter... or more. This is one instance where more is better. You can't use too much butter in grits :)
- 4 eggs
- Olive oil to drizzle



Directions:

1. Heat oven to 400 degrees. Toss tomatoes in a little olive oil and salt. Spread out in a single layer in a baking pan and roast until a little charred about 40-45 minutes.
2. Turn on grill and roast corn on the cob until a little char appears and corn is slightly cooked, about 7 minutes. Turn to char all over. When cool enough to handle, remove kernels by placing the cob point down in a bowl and using a sharp knife to slice them off neatly.
3. About ten minutes before tomatoes are ready, heat water and milk in a pot until foaming, about to boil. Slowly whisk in grits. Don't dump them or they will be lumpy. Turn down heat to low and whisk until the grits tighten up. It happens fairly quickly. Continue to whisk for two or three minutes. Add in salt and butter. Taste add more butter and salt if you wish. Then add in cheese, then corn. Mix until all is incorporated and remove from heat. Cover while you fry eggs to keep the grits hot.
4. Fry eggs and place grits in serving bowls. Serve with tomatoes and fried egg on top. Drizzle a little olive oil on top and serve immediately. Ahh, comfort food. You will give up oatmeal and cereal for breakfast.