

Spicy Grits Cakes with Collards

4 cups chicken broth
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
1 cup quick cooking grits
1/2 cup shredded Monterey Jack cheese
2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1/2 teaspoon red pepper flakes
4 cups water
2 packets Goya powdered ham seasoning
1 bunch collard greens, washed, stemmed and sliced thinly
1 teaspoon cider vinegar
Flour for dredging
Vegetable oil

For the Grit Cakes: Butter a 9"x13" pan, line with parchment paper and butter the parchment. In a medium saucepan bring chicken broth, black pepper and cayenne to a boil. Slowly whisk in the grits. Reduce heat to simmer and cook until thickened, about 5 minutes, stirring constantly. Add the cheese and stir until melted. Spread in an even layer in the prepared pan and refrigerate until set and firm, at least 1 hour.

For the Greens: In a large saucepan, heat the vegetable oil and saute onion, garlic and red pepper flakes until tender, about 5 minutes. Add water and ham seasoning and bring to a boil. Add collard greens and reduce to a simmer, cooking until greens are tender and liquid has evaporated, about 1 hour. Add cider vinegar.

When grits are set and firm, turn out onto a clean cutting board. Cut into small cakes. Coat with flour. Heat about 1/8" of vegetable oil in a non-stick skillet. Add cakes and fry until golden brown, about 3-4 minutes per side. Remove and drain on a paper towel lined plate. Top with greens.