

Spinach & Cheese Grits Frittata

This is a beautiful dish that delivers in the taste department. It is also a great brunch dish.

Yield: 8 to 10 servings

1/4	cup	Parmesan cheese, grated
6	cups	water
1 1/5	cups	stone ground grits
10	ounces	baby spinach
1	cup	flat-leaf parsley leaves
3	tablespoons	butter, 2 tablespoons softened and 1 tablespoon melted
2	cloves	garlic, melted
1/2	cup	tetilla cheese, shredded
1/2	cup	Maon cheese, shredded
1/4	cup	Manchego cheese, shredded
3	large	eggs, lightly beaten

1. Preheat oven to 350 degrees.
2. Butter one 10 inch springform pan and dust with two tablespoons of Parmesan cheese.
3. Bring the water to a boil and add salt. Whisk in the grits. Cover and simmer over low heat, whisking often for 1 hour. Transfer to a large bowl and let cool until warm.
4. While grits are cooking bring a medium pot of water to a boil. Working in 2 batches blanch the spinach for 30 seconds. Transfer to a colander to drain. Blanch the parsley about 4 minutes. Transfer to the colander. Lightly squeeze the greens and coarsely chop.
5. In a large skillet melt 1 tablespoon butter. Add the garlic and cook until fragrant. Add the spinach and parsley and cook, stirring, for 2 minutes. Season with salt and pepper.
6. Stir the three cheeses, remaining 1 tablespoon butter, and the spinach and parsley into the grits. Stir in the eggs. Pour the mixture into the prepared pans. Brush with the melted butter and remaining 2 tablespoons of Parmesan.
7. Bake in 350 degree oven for 30 minutes. Raise heat to 375 degrees and bake 15 to 20 minutes more until golden brown and just set. Let cool in the pan for 15 minutes.