Monthly Menu Focus

This Month's Item

Keke's Grits

Things we will cover

- Preparation
- Plating
- Do's
- Don'ts
- Best Practices
- Quality Checkpoints
- To-Go Setup

Keke's Grits

Preparation

Classic Grits

Step 1: Pour 3.5 squat cups of water into a saucepan and bring to a boil on the stove.
Step 2: Add (2) 3oz scoops of butter and mix in until melted.
Step 3: Pour one 12oz squat cup of grits into water while stirring.
Step 4: Cook for 5 mins while stirring with a whisk periodically throughout the cooking process.
Step 5: Using and oven mitt, carefully transfer grits from the saucepan to the ¼ pan in the steam well.

Cheesy Grits

Step 1: Pour 3.5 squat cups of water into a saucepan and bring to a boil on the stove.
Step 2: Add (1) 3oz scoops of butter and mix in until melted.
Step 3: Pour one 12oz squat cup of grits into water while stirring.
Step 4: Cook for 5 mins while stirring with a whisk periodically throughout the cooking process.
Step 5: Add (2) 12oz squat cups of shredded cheddar cheese while whisking until fully mixed
Step 6: Using and oven mitt, carefully transfer grits from the saucepan to the ¼ pan in the steam well.

Note: Rehydrate grits with 6oz of water every 30 mins or as needed. Grits must be removed from service after 2 hours.

For more details, refer to the Keke's Food Prep Manual which can be found on My Keke's under Brand Standards. Classic Grits Page 1.79 and Cheesy grits Page 1.81 under Prep Procedures.

Keke's Grits

Plating

Expo Station

Step 1: Place (2) 3oz scoops of grits in a small SL-11 bowl

3oz scoop

Step 2: Place bowl in expo window

Note: When serving cheesy grits, place a pinch of shredded cheddar cheese on top of grits.

Loaded Grits

Step 1: Place 2oz of chopped bacon or diced ham in a sauté pan.

Step 2: Cook meat until golden-brown.

Step 3: Place (2) 3oz scoops of grits in a small SL-11 bowl.

Step 4: Using tongs, remove bacon or ham from sauté pan and place on top of grits.

Step 5: Top grits with 2oz of shredded cheddar cheese.

Step 6: Place bowl in expo window

Final product should look like this

Keke's Grits

Do's & Don'ts

Do	Don't
• Make separate batches for cheesy and classic due to different butter amounts. • Replace existing ¼ with a clean pan for every batch of grits. • Mix grits regularly to ensure it does not develop a skin. • Clean and sanitize/replace 3oz scoop every 4 hours.	• Serve grits past the 2 hour threshold • Cook meat for loaded grits on griddle in order to avoid excess oil. • Reuse saucepot for a new batch of grits. • Place beverage napkin underneath grits bowl when serving on a combo plate.

Best Practices

- Measure 3.5 squat cups into an approved pitcher and mark water line for ease of use.
- Use the 5 minute timer after adding in grits to boiling water to aid in cooking time accuracy.

Quality Checkpoints

- [x] Ensure grits are creamy.
- [x] Check for clumps that may not have been whisked properly.
- [x] Ensure cheese is fully whisked while making cheesy grits
- [x] Ensure each cheesy grits order is topped with a pinch of shredded cheddar.

Keke's Grits

To-Go Setup

Step 1: Add (2) 3oz scoops of grits to a squat cup.

Step 2: Cover with plastic vented lid.

Step 3: Place in to-go area in expo window.

Step 4: Place in to-go bag ensuring grits are placed on top of larger to-go boxes to avoid product being crushed in the delivery process.

Note: When serving cheesy grits, place a pinch of shredded cheddar cheese on top of grits.

Note: When serving loaded grits, ensure all ingredients are placed on top of grits in the squat cup.