

Sausage & Grits Lasagna  
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Yield: 6-8 servings

Total Time: 1 hour 25 minutes

INGREDIENTS

1 1/2 c. stone-ground grits  
1/3 c. flat-leaf parsley, chopped  
Kosher salt and freshly ground black pepper  
1 lb. sweet Italian sausage, casing removed  
1 tbsp. olive oil  
1 medium yellow onion, chopped  
1 red bell pepper, chopped  
2 cloves garlic, pressed  
1/2 tsp. red pepper flakes  
1/2 c. dry white wine  
1 (14.5-ounce) can petite diced tomatoes, drained  
6 oz. provolone, coarsely grated (about 1 1/2 cups)  
Fresh basil leaves and side salad, for serving  
1 tsp. fennel seed, crushed

DIRECTIONS

1. Heat oven to 425°F. Bring 6 cups water to a boil in a large pot. Slowly whisk in grits. Reduce heat and simmer, stirring often (grits will bubble in spots), until liquid has absorbed and grits are tender, 20 to 25 minutes. Remove from heat and stir in parsley. Season with salt.
2. Meanwhile, heat a large skillet over medium heat. Add sausage and cook, breaking it up into small pieces, until browned and slightly crispy, 6 to 7 minutes. Transfer to a paper towel-lined plate; reserve skillet.
3. Return reserved skillet to medium heat. Add oil, onion, and bell pepper. Season with salt and pepper. Cook, stirring occasionally, until tender, 8 to 10 minutes. Stir in garlic, fennel seeds, and red pepper flakes. Cook, until fragrant, 1 minute. Add wine and simmer until thickened, 3 to 5 minutes. Add tomatoes and cooked sausage to skillet; toss to combine.
4. Spread half the grits (about 2 1/2 cups) in the bottom of a broiler-safe, 2 1/2-quart casserole dish. Top with sausage mixture and sprinkle with 1 cup cheese. Top with remaining grits and cheese. Bake until heated through, 12 to 15 minutes. Switch oven to broil. Broil, 6 inches from heat, until golden brown, 3 to 4 minutes. Serve topped with basil and a salad alongside.