



**Many Hands Organic Farm and
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Baked Eggs with Collards and Cheddar Garlic Grits

from Nina Marcinowski

Serves 2

Ingredients:

- 1 large bunch collards or other greens
- 1 tablespoon balsamic vinegar
- 3 ¼ cups water
- 1 slivered garlic clove
- 1 cup quick cooking grits
- 1-1 ½ cups grated sharp cheddar cheese
- 4-6 eggs
- Salt and pepper

Directions:

1. Preheat oven to 350 degrees F.
2. Wash, stem and chop greens.
3. Steam until just wilted and season with vinegar and salt and pepper.
4. Gently cook grits in water with garlic, over low heat.
5. Bring to a boil. Stir in cheese and half of the greens.
6. Place grits in greased baking dish, spread remaining greens on top. Make slight indentations and crack an egg in each. Sprinkle with salt and pepper.
7. Bake 15-20 minutes or until eggs are set.