

OKINAWA SPINACH on GRITS :

Adapted from: <http://edibleplantproject.org/okinawa-spinach-and-grits/>



PREPARATION:

- Harvest 10-12 of the larger purple and green leaves per portion.
- Wash them and immerse in an ice water bath if wilted.
- Cook desired portions of grits in half water half cream or milk.
- Stack the leaves 6 at a time and quarter them diagonally.
- Add liquid to the grits as needed to keep them a little soupy.
- Stir the leaves into the grits thoroughly and cook 1-2 minutes (If you overcook the leaves they will lose their purple coloring).
- Plate the portions arranging the leaves to show both sides.
- Melt 4-5 pats of butter on each by sliding them around the top.
- Finish with Penzey's *Tellicherry Special Estate Bold* pepper.