



GRIT STIX

Pimento cheese and grits are two Southern favorites, and today grits have outgrown just the breakfast menu. And everyone loves a deep-fried stick appetizer, right? So we simply put it all together: Grit Stix – a cost effective appetizer and garnish with a subtle cayenne-fueled heat.



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Product Attributes

- Made with real corn grits
- Homemade pimento cheese
- Unique shape; slightly thinner than a mozzarella stick
- Subtle heat derived from cayenne

Benefits

- Great combination of Southern flavors
- New way to add grits to the menu
- Cost-effective appetizer
- Covers all dayparts

Insights

A revival of Southern-influenced cuisine is driving menu penetration of grits, which has nearly doubled over the past nine years. Application of grits outside breakfast and brunch has grown 84% over the past four years, with grits appearing on more and more dinner menus.

Menu It/Uses

Serve as an appetizer with a variety of dipping sauces, as a side item or with a soup or salad.

Ingredients

Key ingredients include:

- Cheddar cheese
- Cream cheese
- Pimentos
- Mayonnaise
- Yellow Corn

Cooking Instructions

Fry from frozen at 350°F for 1-1/2 to 2-1/2 minutes.



Use our mobile app for nutritional and more information on this product.

A-Code	Product Description	Pack Size
9996901	Grit Stix	4/3 lb.

