






KYA'S MUSSELS AND GRITS

-  Large pot of mussels
-  3 /4 cup grits
-  3 cups water
-  3 /4 teaspoon salt
-  Chicken stock

- 1) Steam a large pot of mussels until tender about 7–8 minutes.
- 2) Pour 3 /4 cup of grits in 3 cups of boiling water with 3 /4 teaspoon of salt. Cook on low for 6 minutes.
- 3) Remove mussels from shells. Keep stock. Put grits in a large bowl and pour mussels and some stock over grits.

**Kya ate mussels and grits because she had few options. I'm sure this recipe could be greatly improved by adding roasted garlic and white wine! ~Delia*

WHERE THE
CRAWDADS SING

EXCLUSIVELY IN MOVIE THEATERS
JULY 15