

## News You Can Eat



F. Martin Ramin for The Wall Street Journal, Styling by  
Anne Cardenas

Magnolias' grits

tutorial on grits preparation, the back of every two-pound cotton sack offers helpful instructions. \$7, [magnoliascharleston.com](http://magnoliascharleston.com)

## The Grits

### Mail-Order Hominy

"I love these grits because there is a history to them," said chef Donald Drake of Magnolias in Charleston, S.C. His stone-ground white (or hulled) corn grits come from Falls Mill, a Tennessee gristmill, and the granite stones used for grinding are from upstate New York. According to Mr. Drake, these components work to make a processed grain with a "unique creamy texture that's unmatched." At his restaurant, he doctors up his grits with white cheddar cheese and caramelized onions, then tops it off with fried green tomatoes, country ham and tomato chutney. The grits can be shipped so you too can enjoy them in traditional Southern style, with spicy shrimp, sausage and Tasso gravy (if you need a recipe, you'll find one in the restaurant's cookbook). For a basic