

# Cheese Grits

This recipe was recommended to us by George Castano who got it from Crook's Corner Restaurant in Chapel Hill, NC. The grits are made with cheddar and Parmesan cheese. I cut the recipe in half. Serve with Shrimp, Sausage, and Pancetta recipe.



## Ingredients: Grits

- 1 1/2 cups hot tap water
- 1 tsp. Better-than-Bullion chicken broth concentrate
- 1/4 cup skim milk
- 1/4 cup heavy cream
- 1/2 tsp. salt
- 1/2 cup grits
- 1/2 cup shredded extra sharp cheddar cheese
- 1/2 cup grated parmesan cheese
- 1 1/2 tsp. butter
- 1/2 tsp. hot sauce
- 1/4 tsp. white pepper

## Equipment

- Sauce pan

## Cheese Grits:

☑	Description	Time (min)	
	Combine 1 1/2 cups hot tap water with 1 tsp. chicken broth concentrate	1	
	In a saucepan, combine chicken broth, 1/4 cup skim milk, 1/4 cup cream, and 1/2 tsp. salt and bring to a boil	5	
	Gradually, whisk in 1/2 cup grits	1	
	Reduce heat and simmer, stirring occasionally until thickened	10	
	Into the grits, whisk 1/2 cup cheddar, 1/2 cup parmesan, 1/2 Tbsp. butter, 1/2 tsp. hot sauce, and 1/4 tsp. white pepper.	2	
	Cover and keep warm.		
	Total		19