

Cheese Grits

Ingredients

2 c Chicken Broth
1 clv Garlic (minced)
1/2 c Grits
3/4 c Extra Sharp Cheddar
2 T Unsalted Butter
1 T Heavy Cream
0 ds Salt
0 ds Ground Black Pepper

Instructions

In a medium saucepan, bring the chicken broth to a boil. Add the garlic and slowly stir in the grits. Reduce the heat to moderately low and cook, stirring frequently, until the grits are tender, 20 minutes. Remove the saucepan from the heat and stir in the cheese, butter and cream. Season with salt and pepper and serve immediately.