

Grits

Ingredients

1 c Water
1 c Milk
1/2 c Grits
2 T Heavy Cream
1 T Unsalted Butter
0 ds Salt

Instructions

- 1.Heat 1 cup of water and milk in a heavy-bottomed saucepan until just simmering.
- 2.While the pot is heating, put the grits into a large mixing bowl and cover with cool water. Stir the grits assertively so that the chaff floats to the top. Skim the surface carefully and remove the chaff. Drain the grits in a fine strainer.
- 3.Stir grits into the simmering water and milk. Cook, stirring often, until the grits are tender to the bite and have thickened to the consistency of thick oatmeal. As the grits thicken, stir them more often to keep them from sticking and scorching. Grits are done in about 20 minutes.
- 4.Season the grits generously with salt and stir in the cream and butter. Remove from heat and let rest, covered, until serving. Serve hot.