



LUCKY 32

CREAMY YELLOW GRITS

1 ½	quarts	Heavy Whipping Cream
3	quarts	Water
¾	pound	Butter
1	tablespoon	Salt (or to taste)
½	tablespoon	Cracked Black Pepper (or to taste)
4 ½	cups	Grits, Yellow (Old Mill of Guilford)
1 ½	cups	Sharp Cheddar Cheese, grated

Add cream, water, butter, salt and pepper to sauce pot and bring to a boil. Reduce heat to simmer and stir in the grits. Stir with wire whisk continuously to keep grits from clumping up. Once all the grits are blended, continue to stir for 2-3 minutes. Reduce heat and cook for about 15- 20 minutes. Remove from heat and stir in cheddar cheese.

Makes: 1 Gallon

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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