

Cheesy Carolina Gold Rice Grits

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These are a family favorite with braised meat.

For the Grits:

- 1 cup Carolina Gold Rice Grits
- 2 cups rich homemade chicken stock or boxed organic chicken stock
- 1/3 cup heavy cream
- 1 cup water
- ½ teaspoon salt

Bring the combined liquids to a boil and add the grits. Cover and turn to low and cook for about 25 minutes, until the liquid is absorbed.

Stir in:

- 1/3 cup freshly grated Vella Dry Jack Cheese
- pinch of cayenne pepper
- 1 tablespoon unsalted butter

Serves 4

Source: Carolina Gold Rice Grits can be ordered from Anson Mills.