

Roasted Garlic Cheese Grits

This is for slow cook grits. If you want to use quick cook grits follow the instructions on the package and fold in the butter and cheeses in the end.

Grits Recipe		
Recipe serves		
	6-8	
Ingredient	Amount	
Stone Ground Grits	1	cup
Butter	3	tbsp
Cream Cheese	2	tbsp
Roasted Garlic Cheese(sub other cheese if needed), shredded	1/4	cup
Salt	To taste	----

Shopping List		
Ingredients	Have it	Quantity
Stone Ground Grits	<input type="checkbox"/>	1 cup
Butter	<input type="checkbox"/>	3 tbsp
Cream Cheese	<input type="checkbox"/>	2 tbsp
Roasted Garlic Cheese	<input type="checkbox"/>	1/4 cup
Salt	<input type="checkbox"/>	

Instructions

1. In a medium pot over high heat bring 4 cups of water to a boil. Slowly whisk in grits.Reduce heat to medium low and place cover on pot and cook for 20 minutes.
2. Once grits are done remove from heat. Fold in butter and cheeses. Serve immediately