

Creamy Cheese Grits

Total: 30 Min

(4 Servings)

- 5 ½ cups water
- Salt
- 1 ½ cup stone-ground grits
- 2 tablespoons unsalted butter
- 1/3 cup freshly grated Parmigiano-Reggiano cheese
- Freshly ground pepper

In a medium saucepan, bring the water to a boil. Add a pinch of salt and gradually whisk in the grits. Cover and cook over low heat, whisking often, until the grits are thick and just tender, about 25 minutes. Stir in the butter and cheese, season with salt and pepper and serve.