

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
1/2 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

Carolina Gold Rice Grits can be ordered from Anson Mills