

White Cheddar Grits by Lynn's Recipes



Lynn demonstrates how to make a Southern Dish -- White Cheddar Grits. This is a delicious dish to serve at breakfast or a brunch. It would be wonderful served during the holidays.

Ingredients:

- 6 cups water
- 2 cups half and half
- 3 teaspoons kosher salt
- $\frac{1}{4}$ teaspoon white pepper
- 2 cups quick cooking grits
- 1 cup white cheddar cheese, grated
- 4 Tablespoons unsalted butter, cubed

In a saucepan, combine water, half and half, salt and white pepper and bring to a boil. Slowly pour grits into boiling water while whisking the entire time. This splatters and is very hot, so be careful. Reduce to low heat and continue to whisk often, until thick and completely smooth, about 10 minutes.

Add cheese and stir gently until cheese melts. Whisk again to combine. Turn heat off and allow grits to rest 5 minutes. Add butter and stir until completely smooth, silky and shiny.

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