

Gouda Grits

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Ingredients

4 cups chicken broth
1 cup whipping cream
1 teaspoon salt
1/4 teaspoon freshly ground pepper
2 cups uncooked quick-cooking grits
2 cups (8 oz.) shredded Gouda cheese
1/2 cup buttermilk
1/4 cup butter
2 teaspoons hot sauce

Directions

Bring first 4 ingredients and 4 cups water to a boil in a Dutch oven over high heat; whisk in grits, reduce heat to medium-low, and simmer, stirring occasionally, 15 minutes or until thickened. Remove from heat, and stir in Gouda and remaining ingredients.