

CHEESE GRITS

WHEN I WAS A CHILD, we always bought our grits from the Old Mill of Guilford in Oak Ridge, NC. We still get them there today. They are stone ground from flint corn and have a warm flavor of the summer sun.

- 4 1/2CUPS WATER
- 1CUP STONE GROUND GRITS
- 1TEASPOON SALT
- 3/4CUP GRATED SHARP CHEDDAR CHEESE
- 1/4CUP GRATED PARMESAN CHEESE
- 3TABLESPOONS BUTTER
- 1/2TEASPOON FRESHLY GROUND PEPPER
- 1/2TEASPOON TABASCO

In a medium saucepan over high heat bring water to a boil. Whisk in the grits and salt, reduce heat to low and cook, stirring occasionally, until the grits are thickened, approximately 35-40 minutes. Remove from the heat and add the cheeses, butter, pepper and Tabasco, adding more to adjust seasoning as desired.

Serves 6

