



COOKING INSTRUCTIONS: CALLIE'S GRITS

THE SOUTH'S CREAMIEST GRITS

STEP ONE

Combine water, salt, and butter in a sauce pan and bring to a boil.

STEP TWO

Slowly stir in grits and return to a boil.

STEP THREE

Cover pot and reduce to a simmer, cooking slowly for 20-30 minutes or until desired tenderness.

Note: the longer the grits cook the creamier the result!

STEP FOUR

Finish by stirring in milk or cream. Add salt, pepper, and butter to taste.

INGREDIENTS

3 Cups of Water
(or stock for added flavor)

1 Teaspoon Salt

1 Tablespoon of Butter

1 Cup of Grits

1/2 Cup of Cream
or Whole Milk