

Cheesy Jalapeno Grits

Serves: 4

3 jalapenos- fresh or pickled

1/2 c. chopped onion

1 t. chopped garlic

1 T. butter

1 c. chicken stock

1 c. milk or cream

1/2 t. salt

1/4 t. black pepper

1/2 c. grits

1/2 c. grated cheese

- Sauté jalapenos, chopped onion and garlic in oil in a medium-sized pot.*
- Add liquids and salt and pepper.*
- Heat until it is a low simmer and about to boil.*
- Stir in grits and butter and simmer on low heat for 20-30 minutes or until grits are soft and most of the liquids are absorbed.*
- Remove from heat and stir in grated cheese.*