

Goat Cheese Grits Recipe

Ingredients:

1 cup quick grits or stone ground grits 3 tablespoons half-and-half
or milk

water 2 teaspoons freshly chopped parsley

salt 1/4 teaspoon dried leaf basil, crumbled

1 tablespoon butter 1/4 teaspoon coarsely ground black pepper

3 to 4 ounces goat cheese

Preparation:

Cook grits according to package directions. When grits are thick and creamy, add butter, half-and-half or milk, goat cheese, thyme, salt, and pepper. Heat through, stirring, until cheese is blended into grits; serve as a side dish in place of rice.

Serves 4.