

Cheesy Corn Grits

Are grits only supposed to be eaten at breakfast? If not, when? We love them at any meal. Sometimes it is a simple side, and sometimes it is part of a scrumptious main dish. Aunt Alisa often serves this as part of a Cajun meal with her French bread, gumbo, and spicy chicken and shrimp. It is delicious with her shrimp and Cajun cream sauce drizzled over the top.

Ingredients

- 2 tablespoon bacon grease
- 12 ounces frozen sweet corn (thawed)
- 2 cups of chicken broth
- 2 cups of half & half
- 1 cup grits
- 2 tablespoons butter
- $\frac{3}{4}$ cup grated cheddar cheese



Instructions

- ❖ Heat bacon grease in a skillet on medium high heat. Stir in corn and cook until corn begins to turn a golden brown. Remove from heat and set aside.
- ❖ Combine chicken broth and half & half in a large pot. Bring to a boil by heating on medium high heat and stirring continuously.
- ❖ Once the mixture boils, stir in roasted corn followed by gradually stirring in 1 cup of grits. Cook on medium, stirring occasionally for about ten minutes.
- ❖ Once grits have thickened, remove from heat then stir in butter and grated cheese.


Nana's Kitchen
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"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8