

Smoked Gouda Grits

2 cups chicken broth

½ cup heavy cream

2 Tbs Butter

½ cup grits (quick, 5 minute)

½ cup smoked gouda cheese shredded

½ tsp black pepper

Combine chicken broth, heavy cream and butter in a saucepan over medium high heat, bring to a boil.

Sprinkle grits over the boiling liquid.

Turn heat to medium low

Stir occasionally and cook for 3 minutes

Stir in cheese and black pepper, continue to cook until cheese is melted.

Serve immediately.