INGREDIENTS
1 cup white stone-ground grits
3 cups water
1 cup milk, plus more for adjusting consistency after cooking
1 tsp salt
½ cup grated parmesan cheese
2 tbsp butter
Freshly ground black pepper

PARMESAN GRITS

DIRECTIONS:

1. Combine water and milk in a medium-sized pot, and bring to a simmer. Whisk while slowly pouring in the grits to prevent lumps.

2. Reduce heat as low as possible and continue cooking, stirring occasionally with a wooden spoon for about 30 minutes.

3. Add the salt and parmesan, taste, and add a little more salt if needed. Also check the tenderness of the grits, they should be smooth and creamy. If they are still a little al dente, continue cooking on low-low heat, and add a little more water or milk.

4. Stir in the butter and a little black pepper at the end. Keep warm until ready to serve.