



Roasted Corn Grits

INGREDIENTS

- 1 cup real butter
- 2 cups chicken broth
- 1 cup heavy cream or half&half
- 1 cup grilled corn
- 1 cup yellow corn grits (NOT instant)

DIRECTIONS

1. Roast or grill one cup of frozen corn niblets with 1/4 to 1/2 stick butter.
2. In a 2 quart pot, add 2 cups chicken broth, 1 cup heavy cream, 1 cup corn grits, 1/2 stick of real butter and corn. Add seasoning to taste (salt, pepper, Tony Chachere's Creole Seasoning and garlic.)
3. Bring mixture to a boil. Using a long handled spoon stir frequently because mixtures pops/bubbles. You will see black specks in the mixture and that's normal when cooking grits.
4. Stir continually for 3-4 minutes. Turn off stove, continue stirring until thickened. Cover. Let stand for 15 minutes.
5. Sprinkle chopped green onion tops over the corn grits, serve and enjoy. Serves 4-6

*Great alternative to potato salad