Cheese Grits

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

Ingredients

- 4 cups water or chicken broth
- 3 cups whole milk
- ¼ tsp cayenne
- 1¼ cups grits (not instant)
- 1½ cups grated sharp cheddar
- 3–5 Tbsp unsalted butter
- Black pepper
- Salt
- For the baked variation: 3 large eggs, beaten

Method

1. Bring the water or broth, milk, and cayenne to a boil. Whisk in the grits, turn the heat down, and simmer, covered, stirring occasionally, until thick, about 30 minutes. Stir in the cheese and butter. Taste and salt at the end — the cheese is already salty — and add pepper. Serve right away.
2. For baked grits: heat the oven to 350°F. Let the pot cool slightly, stir in the beaten eggs, and spread in a buttered casserole. Bake until just set and lightly browned, about 1 hour. Rest 5 minutes before serving.