

# GOAT CHEESE GRITS SOUFFLE

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## INGREDIENTS

1 Cup Hickory Plains  
Grits

3 Cups Milk

1 Cup Water

1 teaspoon Salt

½ teaspoon Garlic Powder

½ teaspoon Paprika

4 ounces Noble Springs  
Goat Cheese

3 Eggs

3 Tablespoons Butter

¼ Cup Breadcrumbs or  
Parmesan Cheese (for  
Ramekins)

## DIRECTIONS

Combine Milk, Water and Salt in a medium saucepan and bring to a boil.

Stir in Grits and then reduce heat to a low simmer for about 40 minutes.

Meanwhile prepare Ramekins or 8 Cup Souffle dish by using cooking spray and then sprinkling in Breadcrumbs or Parmesan Cheese.

Whilst Grits are cooking, separate the Eggs and put Whites in a mixing bowl ready to whip.

When Grits are cooked, stir in Goat Cheese, Butter, Garlic Powder, Paprika and Egg Yolks.

Use a whisk attachment to whip Egg Whites to stiff peaks and then fold in Egg Whites a little at a time until incorporated.

Bake at 400F for 24 minutes

Serve straight away