

STONEGROUND GRITS GALORE

Ingredients

3 Cups Shelton Farm's
Stone Ground Grits

12 Cups Water

4-6 teaspoons Kosher
Salt

6 ounces Cream Cheese

Directions

Bring water and 4 teaspoons Salt to a boil and use a heavy whisk to stir whilst pouring in Grits.

Reduce heat to medium and continue to cook, whisking often until the mixture starts to get thick.

Reduce heat to low as the Grits begin to thicken so that there will be less sputtering (and therefore less burns to hands and forearms!)

Total cook time will be close to 40 minutes.

Break Cream Cheese into pieces and add it to the Grits, stirring to incorporate.

Taste for seasoning and keep warm until ready to use.