



Creamy Parmesan Rice Grits

Ingredients

1 cup rice grits

1 cup chicken stock or 1 teaspoon Chicken Better than Bullion
dissolved in 1 cup water

1 3/4 cup half and half, divided

1/2 teaspoon salt

1 pat butter

3/4 cup Parmesan cheese

Pepper, to taste

Instructions

Combine 1 cup rice grits with 1 cup chicken stock, 1 cup half and half, salt, and butter. Bring to a boil. Stir once. Cover and simmer on low for about 20 minutes or until the liquid is absorbed and rice grits are tender. Stir in 3/4 cup Parmesan cheese and 3/4 cup half and half. Season to taste with salt and pepper. Add additional half and half to achieve desired creaminess.