



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.