

CREAMY COARSE GROUND GRITS*

6 cups water
6 cups whole milk
3 cups coarse ground corn grits
 $\frac{3}{4}$ cups heavy cream
 $\frac{3}{4}$ stick butter
3 tsp. kosher salt.

Bring water and milk just to a simmer in a large pot. Wisk grits into the water milk mixture. Reduce heat to low and simmer grits partially covered till tender and thickened to the consistency of loose oatmeal; about 30-40 minutes. Maybe less. Stir frequently. Stir in heavy cream, butter and salt. Add more salt if necessary, and serve with shrimp on top.

* Gourmet Magazine, Good Day Sunshine, Scott Peacock Cooks Sunday Brunch.
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