



## Grits, Creamy

### Ingredients:

3/4 cup quick grits  
1-1/2 cup milk  
2 cups water  
3-4 Tbsp salted butter  
1/4 tsp black pepper  
1/2 tsp salt  
3 Tbsp granulated sugar, optional



### Instructions:

Place the grits, milk, and water in a batter bowl. If you do not have a batter bowl, use a tall, microwave-safe container to prevent the grits from boiling over and making a mess in the microwave!

Place the grits in the microwave and cook on high for 3 minutes. Remove and stir well. Return to the microwave and cook for another 3 minutes. Continue cooking for 2-minute intervals until they are creamy. Take out, then add butter, pepper, salt, and sugar. Mix well. The grits should have a pourable consistency when served. If they thicken before serving, add enough water to make them creamy again. Enjoy!



*“Using the Microwave for grits is fantastic! The grits come out nice and creamy, making every bite a delight. If you have not already, consider getting a batter bowl—it is a game changer for making grits, puddings, and so much more. You are going to love it.” Tammy*