

My Creamy Grits

3/4 CUP QUICK GRITS

3/4 CUP MILK

1/4 CUP WATER

3-4 TBSP. OF SALTED BUTTER OR MARGARINE

1/4 TSP. BLACK PEPPER

1/2 TSP. SALT

3 TBSP. GRANULATED SUGAR (OPTIONAL)

Place grits, milk, and water in a batter bowl. If you do not have a batter bowl, you will need something microwavable and tall, so grits do not boil over and make a mess in microwave!

Place grits in microwave and cook on high- 4 minutes. Take out & stir well. Place back in microwave and cook for 4-5 more minutes. Take out add butter, pepper, salt, and sugar (optional). Mix well. The grits should be pourable consistency when you serve on the plate. If they thicken before serving, add enough water to make them creamy again before serving. Enjoy!

“Using the Microwave for grits is AMAZING! The grits turn out creamy and delicious, if you do not have a batter bowl invest in one today! You will be so glad you did for grits, puddings, and many other things.....Tammy!”