

## Betty's Quick Stovetop Cheddar-Jack Grits



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In this video, Betty demonstrates how to make Stovetop Cheddar-Jack Grits. This is a wonderful blend of grits, cheddar cheese, and Monterey Jack cheese.

### Ingredients:

6 cups water

½ teaspoon salt

1 ½ cups quick-cooking grits (If you are using regular grits, follow the instructions on the package for amount of grits, salt, and cooking time, corresponding to 6 cups water.)

1 cup shredded sharp Cheddar cheese

1 cup shredded Monterey Jack cheese

2 tablespoons butter

½ teaspoon white pepper (You may use black pepper, if you prefer.)

In a large pot, bring 6 cups of water to a boil over medium heat. Add ½ teaspoon salt. Gradually add 1 ½ cups quick-cooking grits, stirring constantly. Cook about 5 minutes, stirring constantly, until water is absorbed and grits are thickened. Remove from heat. Stir in 1 cup shredded Cheddar cheese, 1 cup shredded Monterey Jack Cheese, and 2 tablespoons butter. Stir until all ingredients are combined. Pour into a nice serving bowl and serve immediately. This is an accompaniment I chose to put on my Mother's Day table. It is very Southern, and I hope you enjoy it! --Betty ♥