

Betty's Parmesan-Romano Grits with Basil Recipe



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In this video, Betty demonstrates how to make a Southern rendition of Parmesan-Romano Grits with Basil. These grits pop with flavor with the addition of Parmesan and Romano cheese, with a lovely touch of sweet basil.

Ingredients:

1 cup quick grits (You may use regular grits.)
1 1/4 cups milk
14 oz. can chicken broth
10 3/4-oz. can condensed cream of celery soup
1/2 cup finely shredded Parmesan cheese
1/2 cup freshly grated Pecorino Romano cheese
3 tablespoons butter
2 teaspoons dried sweet basil (You may substitute 2 tablespoons freshly chopped basil.)
cooking oil spray

In a medium saucepan over medium-high heat, bring 1 cup quick grits, 1 1/4 cups milk, and a 14-oz. can of chicken broth to a boil. Reduce heat to low, and cook, stirring constantly 2 to 3 minutes, until grits mixture is thick and bubbly. Remove from heat. Stir in a 10 3/4-oz. can cream of celery soup, 1/2 cup shredded Parmesan cheese, 1/2 cup freshly grated Pecorino Romano cheese, 3 tablespoons butter, and 2 teaspoons dried sweet basil. Pour mixture into a deep dish pie plate that has been sprayed with cooking oil spray. Bake at 350 degrees for 30 minutes, or until cooked and lightly browned on the top. Serve immediately. This is just another take on flavored grits. If you prefer garlic-cheese grits, search for my "Kiss My Grits" recipe. Have a great day!!! --Betty :)