

## CHEF JERNARD'S SMOKED GOUDA GRITS RECIPE

*Chef Jernard's smoked gouda grits are delicious, comforting, and cheesy.*

### **Ingredients**

- 2 cups of water
- 2 cups chicken stock
- 2 cups quick grits
- 4 tablespoons butter
- Salt to taste
- Black pepper for seasoning
- 2 teaspoons granulated garlic powder
- 1 tablespoon brown sugar
- ½ cup of coconut milk
- 1½ - 2 cups smoked gouda

### **Instructions**

In a medium pasta pot, bring the water and chicken stock to a boil and add-in the quick grits. Add in butter, salt, and pepper, and stir to combine. Place a lid on the pot and cook over medium-high heat, simmering for about 10 minutes, stirring occasionally. Once the grits begin to soak up the liquid, stir in granulated garlic powder, brown sugar, and some salt to taste if needed. Once the grits are finished, stir in the coconut milk (adding more depending on your desired consistency) and smoked gouda cheese and serve.