

Garlic Cheese Grits©

Ingredients:

2 oz.	Kerry Gold™ Irish Butter
4 cups cold	water
2 tsp.	chicken granules
2–3	cloves garlic, minced or 1 Tbsp. minced garlic in oil or 1/2 tsp. dry minced garlic
1 tsp.	green Tabasco™
1 Tbsp.	Lea & Perrins™ Marinade for Chicken blended with white wine & herbs
1 cup	Aunt Jemima's™ Instant Grits
1–1 1/2 cups	Kerry Gold™ Cheddar Cheese, grated or other
fajitas seasoning	

Method:

In a large microwavable bowl, fold together all ingredients except the cheese. Cover with a paper towel and microwave on high five minutes. Stir. Microwave another five minutes and let sit in microwave until ready to continue.

When ready to serve, microwave another 3–5 minutes and fold in cheese. Spray a 9x12 inch dish with Pam™ and fold grits mixture into dish. Sprinkle top with fajitas seasoning.

Hint: Left over grits? Put in a straight-sided glass container and refrigerate. When cold, unmold, slice and fry. Yum!

Hint: To make garlic/oil mixture—peel fresh garlic and put in a tall container. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freeze.

