



Recipes

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Jalapeno Cheese Grits

Serves 1

Ingredients:

- 14 oz. Water
- 14 oz. Half & Half
- 1 oz. Butter
- 8 oz. Yellow Corn Grits
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 4 oz. Cheddar Cheese , shredded
- 1 1/2 oz. Pickled Jalapeno Peppers , minced

Directions:

1. Heat water, half & half and butter in saucepan over medium heat.
2. Bring to a simmer and gradually whisk in yellow corn grits.
3. Add in salt and pepper and reduce heat to low, stirring occasionally until thickened and fully cooked, approximately 20-30 minutes.
4. Fold in cheddar cheese and minced jalapenos, hold warm for service, adding water if necessary to thin slightly. For less heat, reduce minced jalapenos to 1 ounce.