

Jalapeno-Monterey Jack Grits

- 1 Tablespoon butter
- 1 red bell pepper, cut into 1-inch strips (about 1 ½ c.)
- 1 yellow bell pepper “ “ “ “
- 1 Tablespoon minced seeded jalapeno chili
- 1 garlic clove, minced
- 3 cups chicken stock or canned chicken broth
- 1 cup whipping cream
- 1 cup quick-cooking grits
- 1½ cup grated hot pepper Monterey Jack cheese (6 ounces)

Melt butter in heavy medium skillet over medium-high heat. Add both peppers, jalapeno and garlic; sauté until peppers are tender, about 5 minutes.

Bring stock and cream to boil in heavy large saucepan. Add grits in slowly, whisking constantly. Whisk until grits are cooked and mixture thickens, about 6 minutes. Add sautéed pepper mixture and cheese; stir until cheese melt. Add salt and pepper as needed.

adapted from Bon Appetit | December 2001