



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Soft and Sexy Grits** (from Cooks Illustrated's *Restaurant Favorites at Home*)

2 tablespoons butter  
2 garlic cloves, minced or pressed through a garlic press  
4 cups low-sodium chicken broth  
2 cups whole milk  
2 cups heavy cream  
2 cups quick grits  
hot pepper sauce, such as Tabasco  
Salt and ground white pepper

1. Melt the butter in a large saucepan over medium heat. Add the garlic and cook until softened and fragrant, about 30 seconds. Increase the heat to medium-high, add the broth, milk, and cream, and bring just to a boil.
2. Reduce the heat to low and, stirring constantly with a wooden spoon, slowly add the grits. Simmer, stirring occasionally, until the grits are smooth and creamy, 8 to 10 minutes. Season with Tabasco and salt and pepper to taste. Serve immediately, or cover the pan to keep the grits warm and serve within 15 minutes. (You should not need to add any more liquid.)