CHEESE GRITS SOUFFLÉ

INGREDIENTS

1 cup uncooked grits

2 cups water

2 cups whole milk

4 Tbsp unsalted butter

6 egg yolks, well beaten

6 Tbsp sharp cheddar cheese, grated

Salt and pepper to taste

½ tsp paprika

6 egg whites, beaten to stiff peaks

METHOD

1. Cook the grits with the water and milk according to the box directions — don't overcook them hard. Remove from the stove.
2. Stir in the butter, beaten yolks, cheese, salt, pepper, and paprika.
3. Gently fold in the beaten egg whites and pour into a well-greased 2½-to-3-quart baking dish.
4. Bake at 350°F about 1 hour, until the center is firm.

Serves 8

AT THE TABLE A Dry Prosecco

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