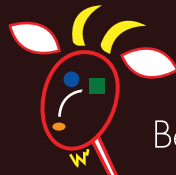


Goat Cheese Grits



Belle Chèvre

Ingredients:

1 cup quick grits or stone ground grits
water
salt
1 tablespoon butter
3 to 4 ounces goat cheese

3 tablespoons half-and-half or milk
2 teaspoons freshly chopped parsley
1/4 teaspoon dried leaf basil, crumbled
1/4 teaspoon coarsely ground black pepper

Preparation:

Cook grits according to package directions. When grits are thick and creamy, add butter, half-and-half or milk, goat cheese, thyme, salt, and pepper. Heat through, stirring, until cheese is blended into grits; serve as a side dish in place of rice. Serves 4.